EXPERIENCE **ASIA** IN NEW YORK CITY

CHOPSTICKS NY®

JUNE 2015

#74

FREE

Annual Asia Issue

BRING ASIA TO YOUR LIFE!

Fermented with "Koji":
Umami Boosting Japanese Seasonings

SPECIAL INTERVIEW

Naoki Inose
(Governor of Tokyo)

www.chopsticksny.com

NATORI Revamped

NATORI has always been known for its home style cooking and warm atmosphere, and there are many regulars who come here seeking these comforting aspects. It has been around for the last 27 years, but a recent change in ownership has led to new drinks and dishes that both preserve its tradition and work to reshape it. The restaurant's previous atmosphere will be maintained in its new incarnation, and old favorites from the menu will be kept while its selection will be enhanced in order to both value the old generation of customers and cultivate new ones.

NATORI's 3 New Heavy Hitters!

Okonomiyaki

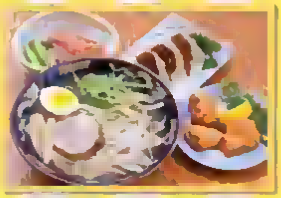
A fluffy Osaka-style version of this Japanese pancake is served with a special sauce The increased varieties available are vegetable (okra and natto) chicken pork and egg seafood and modern (meat and noodles) and they range in price from $6.25 to $8.25

Chilean Sea Bass Teriyaki Teishoku

The Chilean Sea Bass Teriyaki enjoyed great popularity before and the same taste is now being served in a special set. The generous portion of sea bass is marinated in soy sauce and then grilled and it comes with a tuna avocado salad watercress goma ae pumpkin miso soup and rice. This large amount of food is being offered for only $22.

Ramen Teishoku

Ramen was not a part of the old menu and this new set gives customers the option of either a light soy sauce chicken based soup ($15.50) or a thicker tonkotsu (pork bone) soup ($16.50). It comes with fried chicken homemade gyoza (dumplings) and a tomato avocado and arugula salad rivaling the Chilean Sea Bass Teriyaki set in volume



COUPON

Natori is offering a special deal to those who order Ramen Teishoku throughout the month of June. Enjoy a 12 oz. glass of draft beer along with your meal.

Natori

NATORI offers authentic home style Japanese foods including sushi izakaya style small plate dishes and ramen. The newly renovated space can accommodate events and parties for maximum 20 people

58 St. Marks Pl. (bet. 1st & 2nd Aves.), New York NY 10003 | TEL. 212-533-7711

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[June 2013, #74]

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Nick Misani
www.nickmisani.com
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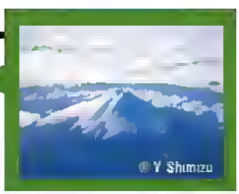

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Presented by The No.1 Japanese free paper in NY. NY Japion

"Now is the time for Tokyo to host the Olympics."

—— NAOKI INOSE

New York and Tokyo have been sister cities since 1961, and they have established a strong bond as fellow densely populated cosmopolitan cities. Newly elected governor of Tokyo, Naoki Inose, visited New York last month to fortify this bond. With an anti-bureaucratic attitude, ample motivation and an outspoken personality, he has put numerous plans into action in order to improve infrastructure, promote clean energy and contribute to people's lifestyles. The Governor chatted with Chopsticks NY about his views on Tokyo's identity and his governing style, as well as regarding his city being a candidate for the 2020 Summer Olympic Games.

NAOKI INOSE

Born in 1946 in Nagano Prefecture. Non-fiction author, politician. Has continually released encyclopedic works written from a unique viewpoint. Awarded the 18th Soichi Oya Nonfiction Award for *The Mikado Code*. Awarded the 1996 Bungei Shunju Reader's Award for *A Study of Japan*. Appointed Vice Governor of Tokyo in June 2007. Elected Governor of Tokyo in 2012 with the most votes for an individual in Japan's election history. From his time as Vice Governor, engaged in various projects such as advancing Tokyo water abroad and unification of the metropolitan subway and Tokyo metro. His main literary works include *Persona: A Biography of Yukio Mishima* and *The Century of Black Ships* which are available in English. Also, ran his first marathon in 2012 when he successfully completed the Tokyo Marathon.

You are working hard to bring the 2020 Olympics to Tokyo. What are the reasons your city should be chosen?

We have a perfect transportation system. All trains arrive on time and there are bullet trains leaving every couple of minutes. So I think that in regard to the management aspect of hospitality, no one can surpass us. For example, last October we hosted the IMF Annual Meeting. The location is rotated from Washington D.C. for two consecutive years followed by being held outside D.C. the third year. Usually a host city has a three-year preparation period, but for an emergency situation we were asked if there was any way we would be able to take over with only a year and four months until the conference. Tokyo accepted this request and pulled off successfully hosting about 20,000 people without a hitch. This kind of Japanese management is remarkable. For the Olympics as well, many things are occurring from minute to minute in terms of operation. Japan is extremely advanced regarding hospitality, service and sophistication in these kinds of situations. This is why such events are held in Japan.

London has hosted three times, and Paris has twice and aimed for a third. It can be said that this would be Tokyo's second time, but the previous time was 50 years ago in 1964. So we need to make the decision that we are ready for the Olympics to be held again. Now is the time for Tokyo to host the Olympics. I think there is also the goal of aiding reconstruction efforts after the Great East Japan Earthquake.

To elaborate further, almost all the competition venues will be located in an 8 km radius from the Olympic and Paralympic Village, which is planned for construction in Harumi, quite close to the Odaiba area. Many existing facilities are located nearby and the renewed National Stadium will be built near Jingu no Mori, which is also close by. So for the most part we can provide over 85 percent of the facilities in Tokyo within this 8 km radius.

So it sounds like there isn't much of a need to build anything new?

That's right. We're continuing the legacy of 1964, and "legacy" serves as one of our keywords. Thanks to hosting the Tokyo Olympics, the city's east side was developed and beautified.

There are many Chopsticks NY readers who visit Tokyo for business or pleasure. What are the spots not to miss in your ever evolving city?

Our public toilets are very clean [laughs]. But this is something important. Also, the variety of Japanese food is amazing. We have food for the average diner which is really delicious, and we also have more upscale cuisine. We actually have numerous 3-star Michelin restaurants, but at the same time we have reasonably priced, casual restaurants so we are able to offer both.

Moreover, you can drink Tokyo's water directly from the faucet. It goes through five steps of processing, and Tokyo is the only place where the water is broken down by ozone. Then it is quickly absorbed by activated carbon. At any rate, it's great that you can drink Tokyo water from the tap so you don't need to buy any bottled water.

I would like to highlight how important a role the Im-

perial Palace plays for the people of Tokyo, which is located in the middle of the city. As I wrote in my book *The Mikado Code*, there is nothing in the middle of Tokyo. Here in New York you have Central Park next to the city's streets. Tokyo has nothing in the middle, but is surrounded by rows of buildings and cars driving around. This is usually the opposite in a typical city, where the center is built up and the surrounding areas are lower. The fact that Japan has zero in the middle is connected to our citizen's innovation and hospitality. Our cutting-edge technology, development and transportation systems facilitate expansion based on this nothingness.

So you want visitors to Tokyo to experience this?

There is great air quality by the Imperial Palace which is the center of this nothingness, and the 5 km loop around the palace is a really beautiful running course. It is also nice to run in the areas bordering the Imperial Palace, with their tall buildings which surround this space of nothingness.

Japan is a homogenous country, but Tokyo is rapidly becoming more internationalized and cosmopolitan. Throughout the world, there is a strong image of it as the center of Asia. Are you actively undertaking any urban development that reflects this identity?

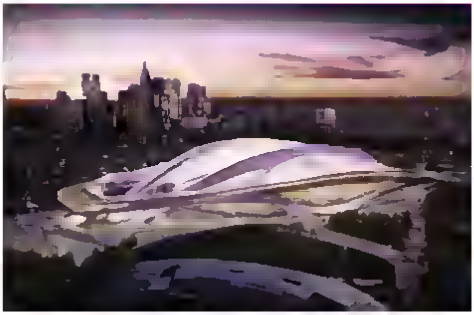
We are taking a portion of Tokyo and making it a special zone for foreign companies. The current effective tax rate is 40%, but we will decrease it to about 20%. I think that by doing this we can further strengthen Tokyo's role as the world's financial capital. For this purpose, we need to prepare people like English speaking researchers and lawyers. We also need consultation offices that can field anything in English and create services that are useful for companies' advancement. I would also like to think about schools. It will officially be called the Asia Headquarters Special Zone. For example, if a corporation has its headquarters in New York, it will also generate one in Tokyo. So this relates to actual headquarters' functions, not just a branch.

Both New York and Tokyo are huge cities that lead the world both economically and socially. As two similar big cities, I think that their respective problems resemble each other. What are some current issues you are facing in Tokyo?

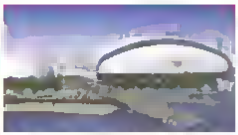
As you might expect, one big issue is electric power and transportation infrastructure. Tokyo has relatively improved. Because of the Fukushima power plant accident, we are striving to produce electric power locally for local consumption. For example, constructing power generation facilities under buildings and replacing old power plants with new ones. The power generation efficiency of old power plants is 40%, but we would like to change them to plants with up to 60% efficiency by using the newest turbines and good quality fuel. We are also looking to reduce CO2 emissions. By 2020 Tokyo is required to reduce the CO2 emissions of 1400 high-rise buildings by 25%. Because of this, we have replaced all the air conditioners and boilers, and for the Olympics we can offer an eco-conscious event for the environment.

Like New York during Hurricane Sandy, Tokyo has seen its share of large-scale damage from the Great East Japan Earthquake and the aftermath of the power plant accident. As fellow big cities working toward reconstruction, do you have anything to share with New York from your experience?

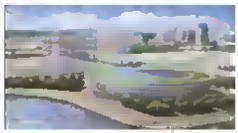
I noticed that there are no levees on the Hudson River, but in Tokyo there are usually levees of about 4 meters. Now there are about 50 locations along the levees with floodgates, and we are making backup power sources for them. This is one of the lessons we learned from the Great East Japan Earthquake. Also, Tokyo's levees are just plain concrete walls, so we would like to add some character to them. We are slowly tackling this via efforts like making them more park-like, and this is something that New York might also want to think a little about doing.



The exterior design for the Olympic Stadium, which won first prize in the New National Stadium International Concept Design Competition



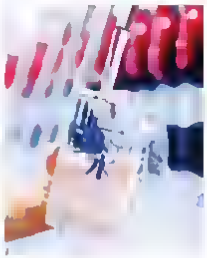
The Olympic Aquatics Centre and Waterpolo Arena is planned to be built on Yumenoshima (Dream Island), an artificial island.

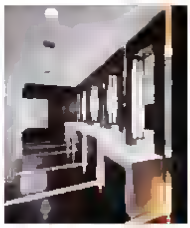


The Ariake Arena will be used for volleyball events.

The Imperial Palace is secluded within verdant grounds at the heart of Tokyo. According to Governor Inose, it plays an important role in Tokyoite's mindsets. Some areas of the Palace grounds are open to the public.

Tokyo's tap water is good tasting and safe thanks to sophisticated purification and distribution systems.





Public restrooms in Tokyo are among the cleanest in the world. Pictured here is the women's restroom at the Chiyoda line Omotesando subway station.

——Interview by *Masako Kaida*,
Translation by *Stacy Smith*

All things new from stores, products, services to events

Green Tea Ice Cream New 20th Anniversary Package

Founded in 1984, Maeda-en provides good quality, genuine Japanese tea, green tea ice cream and mochi ice cream. They are celebrating their 20th anniversary of releasing green tea ice cream and express sincere gratitude for the continued patronage of their customers. To coincide with this anniversary, Maeda-en is renewing their packaging of mochi ice cream and 16 oz size ice cream.

In celebration of the 20th anniversary, Maeda-en is also holding a special photo contest with two categories: "Best Smile" and "Decoration". Prizes will be a grand prix $500 value gift certificate for one lucky winner and two runner-up prizes of $100 value gift certificates for each category. 10 special awards of a Maeda-en green tea gift set ($50 value) will be given out as well as 100 Maeda-en awards consisting of an original Maeda-en ice cream scooper. To enter, fill out an application form online and upload a photo. Entries will get extra points for the number of "Likes" received on Maeda-en facebook page. (One "Like" per person counted.) Photos must be applicants' orginal work and show the Maeda-en green tea ice cream package. Deadline is June 16.

Mochi ice cream comes in 7 flavors: green tea, azuki red bean, mango, chocolate, strawberry, black sesame and vanilla, while the 16 oz ice cream comes in 5 flavors: green tea, azuki red bean, mango, lychee and black sesame. Available at your local Japanese and Asian supermarket.

MAEDA-EN (G.T. JAPAN, INC.) | 1652 Deere Ave., Irvine, CA 92606 | http://www.maeda-en.com

SHOP

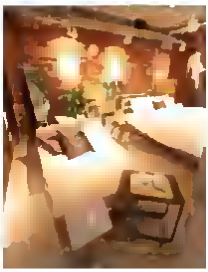
Life with MUJI: Opening Cooper Square Store

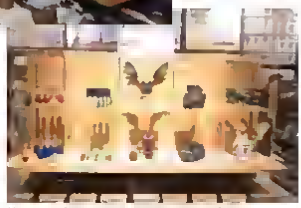
Japanese conceptual household product and apparel brand, MUJI, has just opened its 5th store in New York and 6th in the U.S., at Cooper Square. Also known as Mujirushi Ryohin, meaning "no-brand quality goods" in Japanese, it offers simple looks yet meticulously designed items that can naturally accompany your life.

Occupying 2 floors, encompassing approximately 5,130 square feet of retail floor space, the Cooper Square location is the largest MUJI store in New York. It carries about 1,700 household items, including kitchen, office, living and bedroom items as well as 300 apparel products. High ceilings and brick wall interior evokes the East Village atmosphere and holds an exciting stock worth checking out: an expanded Travel section provides more items for frequent travelers such as Shrink Wrap T-shirts, carry-on suitcases, and neck cushions, popular room aroma diffuser now offered in a larger size, and more DIY craft items are being introduced.

The items are displayed along with photos showcasing how to use those items at home, allowing customers to imagine their life with MUJI products and easily find what to buy. Furniture and bedding sections on the lower level are arranged like a model house to showcase MUJI's simple, chic and organic way of living. Incorporate MUJI into your everyday life and enjoy more organized, functional and healing times at home.

Huge industrial space showcases a variety of MUJI items that go with your everyday life.





Unique craft items are getting more popular.

Lower level is dedicated to furniture and items for living rooms and bedrooms. Model room style displays offer examples of how to incorporate MUJI goods into your life.

MUJI | 52 Cooper Square, New York, NY 10003 | www.muji.us

SHOP

Green Tea Inspiration in NYC

Green tea drinkers in NYC now have a reason to rejoice: IPPODO TEA, purveyor of high quality Japanese green tea, has opened its first location outside of Japan – right here in midtown Manhattan.

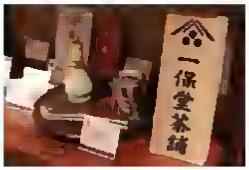
Based in Kyoto, IPPODO TEA has been perfecting the art of procuring and blending Japanese green tea for over 290 years. The process of harvesting tea heavily depends on the climate and soil conditions, luckily the area around Kyoto has some of the most fertile grounds and IPPODO TEA has cultivated a blending technique to ensure consistent flavor of its teas, not only throughout the year but also from year to year.

The flagship midtown location aims to be a retailer of the finest Japanese green teas as well as a presentation space that inspires and educates people about tea. The different types of teas, such as matcha, gyokuro, sencha or bancha, vary in taste and suit different moods and purposes. In general, green tea is well-suited to complement sweets, enjoyed on its own or paired with food of any kind. Green tea is a beneficial addition to any health-conscious lifestyle.

The flavor of any cup of green tea depends on the amount and temperature of the water and on the type of tea leaves. When visiting IPPODO TEA, customers will be able to sample different teas to pick the one they prefer as well as receive instructions on how to properly brew the tea at home. Customers can choose between a hot or cold cup of the green tea of their choice, and either enjoy it at the store or take it to go. There is also a sweetened green tea, for first time green tea drinkers to get accustomed to the taste as well as green tea smoothies. With the opening of IPPODO TEA's new location, New Yorkers now have a place to learn more about green tea and to get inspired.

IPPODO TEA offers over 20 varieties of green tea for customers to enjoy there or take to go.

Customers can watch green tea being made in front of them and learn how to make it themselves at home as well.



The shelves also display a variety of teawere and other accessories available for purchase to recreate the experience at home.

Packed in a can container with their signature label, Hosen is one of Ippodo's most popular sencha.

IPPODO TEA New York 125 E. 39th St. (bet. Lexington & Park Aves.) New York, NY 10016
TEL. 212-370-0609 | www.ippodo-tea.co.jp/en/shop/ny.html

BOOK

The First Full Biography of Yukio Mishima

Tokyo's governor is not just a politician. Naoki Inose is a Japanese journalist, historian, and social critic, and a biographer of literary figures such as Kan Kikuchi and Osamu Dazai. This time he has written a biography of one of Japan's most widely read and controversial authors, Yukio Mishima. *Persona: A Biography of Yukio Mishima* (Translation by Hiroaki Sato, Stone Bridge Press) is the first full biography of Mishima to appear in English in nearly four decades.

Nominated for the Nobel Prize three times, Yukio Mishima was the best-known novelist of his time (works like *Confessions of a Mask* and *The Temple of the Golden Pavilion*). Inose uses primary sources to examine the depths of Mishima's personal narrative. The book traces Mishima's trajectory from a sickly boy to a hard-boiled student of martial arts and intellectual provocateur.

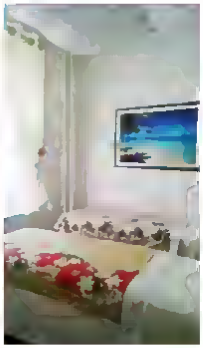
Persona is fully indexed, with extensive notes and a bibliography to offer easy access to an English-language audience. Learn about the life of this brilliant writer, playwright, actor and film director and his relentless obsession with beauty, purity and patriotism, which ended in public ritual suicide.

Stone Bridge Press www.stonebridge.com

BEAUTY

Pualani SPA: Hawaiian Concept Esthetic Salon

Enjoy the atmosphere of Hawaii while pampering yourself at the spa. Japanese run Pualani SPA opened in Midtown West the end of April. Pualani means "flower of paradise" in Hawaiian and the spa recreates this image in their interior, perfect for busy New Yorkers wanting to experience the comfort and relaxation of Hawaii. After mastering in the technique of esthetics and working as an esthetician in New York, owner Ms. Maki Shimoda spent five years working in Hawaii's spa resorts. Now she's back in New York again and she's brought Hawaii with her to the new Pualani SPA. Recommended service is the Anti-aging Facial, a treatment customized for each individual's skin, created by doctors and suitable for even sensitive skin. Another recommended service is the Hawaiian Lomi lomi. Meaning "rub" in Hawaiian, this medical treatment was performed by ancient traditional Hawaiian healing practicioners, now a widely used relaxation massage in Hawaii. All treatments 30% off until July 31.



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HOPE FOR JAPAN

BRING ASIA TO YOUR LIFE!

Asian communities are a considerable part of New York, and countless stores and organizations are offering tastes and cultures from their home countries. Chopsticks NY's annual Asia issue provides information about such vibrant and diversified Asian businesses, which you can enjoy within your comfort zone.

TASTE OF ASIA

To help you dig into Asian food culture, Chopsticks NY introduces three ethnic specialty stores from Thailand, Korea and the Philippines.

FEATURED ASIAN BUSINESSES

Chai Thai Kitchen / Lychee House / Gammeeok / Paris Restaurant / Pongsri / Come Buy / Yakson House

Asian Restaurant Guide

TASTES OF ASIA AT HOME

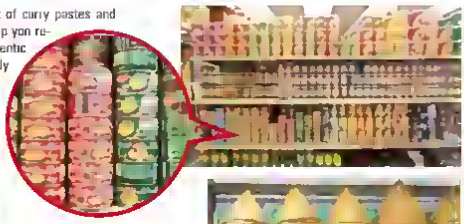
With a wonderful bleed of meny different cultures aed ethnic groups, New York is ae excitieg place to explore what each ethnic commenity hes to offer. Diggieg ieto their food cultures is especially fee. Chinese, Koreee eed Indien ere some of the biggest Asiee communities in New York, but there ere pleety more. Here we introduce three ethnic specielty stores that you might waet to check out.

THAILAND

In accordance with the recent growing popularity of Thai food in the dining out scene, more people are starting to attempt cooking Thai dishes at home. Some ingredients are available at gourmet supermarkets and Chinese grocery stores, but your shopping list is not really complete without going to one Thai specialty store. Nestled on Mosco Street in the heart of Manhattan's Chinatown for over a decade, the Bangkok Center offers everything you need to cook popular Thai dishes such as Pad Thai, Green Curry, Tom Yum Soup and Chicken Satay, as well as ready made snacks and drinks. It is the rarest one-stop Thai food shop in New York, but the most important thing is that customers can get authentic Thai cooking tips that no other grocery store can provide.

"We select the best items from Thailand and carry a wide variety, as well as cooking information that other stores don't know about," says Tom, store manager at Bangkok Center Grocery. There are so many items that even he has lost count. The store also carries Thai cooking utensils, cookbooks and local Thai newspapers and magazines.

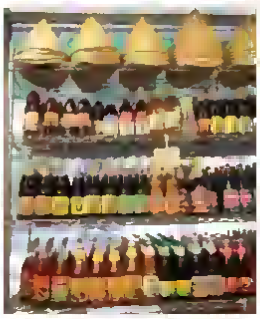
Thai cuisine is quite complex in taste, variety and regional differences. "Thai food has big flavors of saltiness, spiciness and sourness that explode in your mouth," explains Yoottapong "Tom" Pongsopon, manager of the store. To start, he listed staple seasonings and spices such as nam pla (fish sauce), oyster sauce, palm sugar, chili paste in soybean oil, shrimp paste, tamarind paste and juice, fried shallots, fried garlic, lemongrass, galangal, kaffir lime leaf and Thai basil leaf. "Flavors from the north, south, east and west all vary, and assorted seasonings and spices are required for dishes from different regions," says Tom.



An assortment of curry pastes and soup mixes help you reproduce authentic Thai flavor easily.

But there are easy options as well. Bangkok Center Grocery carries many pastes, sauces and powders that are already blended for each dish, such as a variety of types of curry pastes, tom yum soup paste, satay paste and Pad Thai sauce. The most popular item for both Thai and non-Thai customers in the store is curry paste. "You can make a good Thai curry and Tom Yum soup from the pastes, but you can add better flavor with fresh spices and herbs." Thai fresh spices and herbs are, of course, available in the store. So beginners are recommended to get some ready-to-use pastes to cook popular Thai dishes like curries, chicken satay, tom yum soup and sauté dishes, but for advanced cooks and enthusiastic Thai fans, the store offers unlimited sources of inspiration.

If you want to incorporate Thai flavor into your regular cooking, repertoire, nam pla seasoning is a must.



The seasoning section is quite large and includes nam pla, oyster sauce and different types of soy sauces. Peanut oil is commonly used in Thai food, but according to Tom, rice bran oil is becoming a new trend in Thailand. This bamboo woven, cone shaped item is not a hat, but used for dishes that are steamed.

A perfect starting item for Thai cuisine is nam prik kung, a spicy shrimp powder that can be used in sautéed dishes as well as sprinkled on top of rice.

Bangkok Center Grocery
104 Mosco St. (bet. Mott & Mulberry Sts.)
New York, NY 10013
TEL. 212-349-1979
www.bangkokcentergrocery.com

KOREA

With scrumptious BBQ, energizing bibimbap, hearty soon doo boo jigae (tofu hot pot), refreshing naeng myun (cold buckwheat noodles) and appetizing scallion pancake, Korean foods are full of umami with a spicy kick. To cook them at home from scratch may be a bit of a hassle, but you can get everything you need at HMART Hartsdale, a mega supermarket specializing in Korean groceries.

HMART Hartsdale opened a year ago as the largest and newest addition in the NY tri-state area of the 30 year old Korean nationwide grocery chain. Its huge 38,000 square feet space holds an enormous variety of items, which appeal to both Korean and non-Korean customers. The most popular items among these countless products are an assortment of kimchi, BBQ and ready to eat Korean appetizers from JINGA, a brand known for its high quality and authentic banchan (small dishes). If you had to pick one item to bring Korean taste to your cooking, the store manager recommends kimchi. "Kimchi is the easiest ingredient that can be incorporated into dishes from any culture," he says. Kimchi can add a great kick to your sautéed dishes and soups.

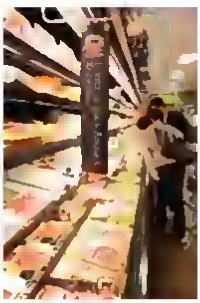
They offer not only products, but also inspiration at HMART Hartsdale. When you step into the store, you'll be overwhelmed by the massive selection of fresh produce, including exotic Asian vegetables and fruit. Also, they offer customers food tastings every day and hold special events featuring different aspects of Korean culture every weekend. Your cooking imagination will be amplified by just browsing through the store, where you can taste your way around Korea in one stop.

HMART Hartsdale
37ft N. Central Ave, Hartsdale, NY 10530
TEL: 914-448-8888
www.hmart.com
*HMART has 12 stores in the tri-state area, including its Hartsdale location.

Kimchi is the best seller with a wide selection varying in spiciness, ingredients, sizes and brands.

Multicultural HMART Hartsdale goes beyond Korean specialties to offer items from places like Japan, China, Vietnam and the Philippines.

Ready-to-eat Korean food is the most convenient option.



Fresh, quality meat for Korean BBQ will never run out at HMART.

PHILIPPINES

East Village and the Lower East Side are home to many delicious Filipino restaurants. Those who love the Spanish and Chinese influences of Filipino cuisine no longer have to trek to New Jersey and Queens to shop for Filipino groceries and ingredients. Johnny Air Mart, the three year old Filipino convenient store in Alphabet City is the only one of its kind in Manhattan. It originated as an addition to the third location of 20 year old courier business Johnny Air Cargo, which provides door to door shipping of parcels and money transfers from NY to the Philippines.

Johnny Air Mart stocks up staple Filipino dried goods, rice noodles, seasonings, condiments, canned goods, snacks, as well as frozen foods, including popular Longonisa sausages and fried Lumpiang spring rolls which are found on local Filipino restaurant menus. They sell unique Filipino ice cream flavors like ube purple yam and avocado, as well as carry a selection of freshly baked Filipino breads and desserts, like pan de sal buns and suman (steamed sticky coconut rice cakes wrapped in palm leaves). In addition to the variety of hot prepared foods available like steamed siopao buns and pancit noodles is their signature whole roasted pig, lechon. Its sold by the pound every other Saturday and quickly sells out.

Some cool treats available this summer is their offering of Filipino ice cream by the scoop as well as halo halo shaved ice topped with various fruits, beans and evaporated milk. This hidden gem is worth investigating for those interested in at-home Filipino flavors.

Location: 214 Ave. A (bet. 13th and 14th Sts.)
New York, NY 10009
Info: www.johnnyair.com

Chai Thai Kitchen

Back in 2003 **Chai Thai Kitchen** was part of a small group of pioneers that brought Thai food to what has become the rich culinary community of Williamsburg. After years of experience in French restaurants Amornrat Fukuda opened the restaurant to bring innovative Thai flavors to the neighborhood While the menu there still has all the American Thai classics she is carrying on that pioneer spirit with the unveiling of new dishes that focus on her Northern Thai roots

"My family has always cooked I took the recipes from them and brought them here" she says An introduction to this trendy regional cuisine should begin with the *Northern Thai Hors doeuvre* a platter of house made Thai sausage crispy chicharones and spicy ground pork paired with a collection of fresh vegetables and sticky rice From there go for the *Crispy Catfish* with green mango salad The flaky fried fish soaks up all the flavor of the salad's complex kaffir lime dressing Without a doubt, a bowl of the *Chiang Mai Noodles* named after the Northern Thai capital, will be a table favorite Presented with a crisp tangle of noodles on top juicy chicken chunks accent soft, flat rice noodles surrounded by a red spicy coconut milk soup.

Amornrat is a big cocktail fan so she enjoys creating exciting concoctions like the *Honey Ginger Tini* and the *So Fresh* made with vodka lime juice and cucumber Diners will also notice bottles of sake on shelves around the restaurant, which are selected for their ability to pair well with Thai food. The entire restaurant's interior was designed by a Japanese architect who infused the industrial nature of the neighborhood with Thai accents producing an atmosphere that is truly Williamsburg

Warm and sweet the *Mango Sticky Rice* owes its decadence to rich coconut milk

Follow traditional Thai custom and eat your appetizer of spicy meats fresh vegetables and sticky rice with your hands Crumble flakes of fried catfish into green mango salad for a salty sweet, crisp combo.

A marriage of crunchy and soft noodles best compliment the spicy coconut broth

Served in a Country Fair Drinking Jar the classic *Thai Iced Tea* gets a Williamsburg make over

CHAI THAI KITCHEN
124 North 6th St., (at Berry St.), Brooklyn NY 11211
TEL. 718-599 5889
www.chai-restaurants.com
Sun-Sat 12 pm 11:45 pm

Lychee House

Lychee House located on East 55th Street, is not your typical Chinese take out From delicate dishes to fine dining service, it has the perfect combination of class and comfort ideal for group gatherings large and small

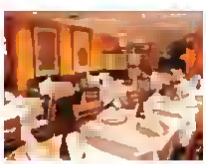
As appealing to the eye as to the stomach, dim sum is a restaurant specialty Share a serving of *New HK Style Spring Rolls* or the *Shrimp Shu Mai* each delicious package is made in house and cooked to order for guaranteed freshness The *Malay Fantail Shrimp* and *Pomegranate Dumplings* will draw oohs and aahs for their pretty presentation, but the crunchy exterior and flavorful filling are the true crowd pleasers After sampling some of the seventeen dim sum treats a visit to Lychee House would not be complete without the signature *Grand Marnier Shrimp* dish Enormous shrimp battered and deep-fried are coated in a creamy sauce spiked with the decadent liquor.

The menu is stacked with even more favorites including *Crispy Duck Chef Ken's Fried Rice*, and *Shanghai Flat Noodle*. Vegetarians will love the *Braised Mushrooms and Vegetables*, made with giant shiitake mushroom caps and bok choy because it is grand and satisfying Like all ingredients at Lychee House, the seafood is top notch Be sure to try the spicy *Lobster with Szechuan Sauce* Served out of the shell it is easy for everyone to enjoy

Between bites, sip on something from the full bar For the summer the *Lychee Sangria* will do the trick or perhaps the *Red Lotus* cocktail made with lychee liqueur, cranberry juice and vodka Happy to accommodate an intimate party of two or a bustling group of fifty the courteous staff clad in white shirts and black bowties, serves table side for that final bit of flair

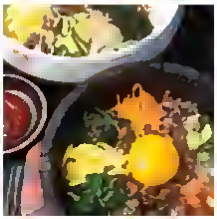
New HK Style Spring Rolls are packed with fresh vegetables and topped with wasabi-mayonnaise

Grand Marnier Shrimp topped with walnuts is a unique house specialty (left) *Seafood Shu Mai* is enticing edible jewel (top right) *Coral Dumplings* stuffed with shrimp are always fresh and steamed to order (bottom right)



LYCHEE HOUSE
141 E. 55th St. (bet Lexington & 3rd. Aves.)
New York, NY 10022
TEL. 212 753 3900
www.lycheehouse.com
Mon-Fri 11:30 am-10:30 pm. Sat-Sun 12 pm–10:30 pm

Gammeeok



12 carefully selected ingredients including shredded beef, mountain roots and vegetables over rice make this traditional bibimbap topped with Gojujang (Korean style chili paste)

Gammeeok's infamous white ox-bone soup galleongtang soup and kimchi are made with special ingredients and handcrafted with 20 years expertise. Ox-bone and beef brisket are boiled for more than 8 hours to achieve the perfect ox-bone soup stock. Served with slices of beef brisket, thin wheat flour noodles and white rice. Their renowned kimchi uses red pepper directly imported from Yeongyang District, South Korea.

The Fort Lee location is open 24/7 with kimchi made fresh daily so you can enjoy healthy and tasty Korean food anytime.

445 Main St., Fort Lee, NJ 07024
TEL. 201-242-1333
www.gammeeok.com
24 hours, 7 days a week

Paris Restaurant

The influence of France in the 19th century brought a major change to Vietnamese food culture. **Paris Restaurant** offers a new authentic Vietnamese cuisine from sandwiches to rice noodles. Be sure to try the *Stir Fried Rice Noodle*. With a taste like *Pad Thai*, these Vietnamese stir fried noodles have a chewier texture to absorb all the flavors. Topped with mixed vegetables, eggs, fish balls, Vietnamese sausages and fishcakes.

Coupon: Mention Chopsticks NY and spend $6 to get a free Iced Vietnamese coffee. Valid thru June 30

113 Mott St. (bet. Hester & Canal Sts.)
New York, NY 10013
TEL. 212-226-7221

213 Grand St. (bet. Mott & Elizabeth Sts.)
New York, NY 10013
TEL. 212-226-3028
www.parissandwiches.com
10 am-10 pm

Hue Style Beef Soup: A beef and pork stew in spicy soup served with vermicelli noodles. Featuring a balance of spicy, sour, salty and sweet flavors with the aroma of lemongrass.

Pongsri Thai Restaurant

Among approximately 140 varieties of dishes, their clienteles all time favorites are *Tom Yum Goong* (spicy and sour soup), *Som Tam* (papaya salad) and *Green Curry*. The owner picks sweet, spicy and creamy *Green Curry* with a choice of chicken, beef, pork, shrimp, calamari or scallops to warm you up. All dishes are made to order here. Don't forget to pair Thai iced tea with spicy dishes which can neutralize your palate and reset it for another bite.

Located in the heart of Theater District in Manhattan, the authentic Thai cuisine restaurant **Pongsri** has attracted theater goers, tourists, and neighbors since 1972.

244 W. 48th St.
(bet. Broadway & 8th Ave.)
New York, NY 10036
TEL. 212-582-3392
www.pongsri.net
Mon-Sun 11:30 am-11:30 pm

COME BUY

Originating from Taiwan, this popular teashop opened their first New York location one year ago. All teas from cold milk teas, bubble teas, to hot loose teas are offered with 4 levels of sweetness to suit your palate. This summer try their signature "QQ Milk Tea" featuring black taproca and vermicelli, and slowly extracted tea to give a deep aroma and taste.

COME BUY offers donuts, macarons and sweets to pair with tea. Authentic french macarons are from popular MacarOn Café $2.50 each.

COME BUY's original Teapresso machine can apply high temperature pressure to instantly make tea full of flavor.

251 5th Ave. (at 28th St.)
New York, NY 10016
TEL. 212-532-6579
www.comebuy2002.com/tw
Mon-Fri 10 am-9 pm, Sat & Sun 11 am-9 pm

Yakson House

"My face became smaller and lifted and my jaw line more defined I look younger!" This is the testimonial of a young woman who experienced Yakson Houses Bone Therapy Many of you might think it is impossible to make your face slimmer without plastic surgery, but this is no longer true thanks to Yakson Houses Bone Therapy

Invented in Korea in 1979 the therapy promotes efficient blood circulation by relaxing bones and skin and ultimately helps you to attain a smaller face and beautiful facial structure Among more than 20 programs that Yakson House in New York offers Unequal Face Care and Face Reduction Care are particularly popular Unequal Face Care treats the pelvis and face and fixes imbalanced body parts. One client confesses, "The result was astonishing It s hard for me to believe that the shape of my face and legs have now become similar to what I saw in before and after pictures Not only do I look better in the mirror, but I feel a lot healthier, too"

Face Reduction Care not only reduces the size of your face but also brings back an even facial structure and elastic skin via facial care as well as abdomen and back care Some commentary from a client "It was as I had read quite painful But in my estimation it was well worth the pain The results were immediate and long-lasting My sinuses were clearer afterward my jaw was sharper and streamlined, and my eyes were more open and lifted" This 34-year-old holistic therapy could help you achieve health and beauty

To know more about Yakson House's holistic treatment and their services go to their website For prices for each treatment, please call

Bone Therapy begins with massage to force out toxins from the face and then parts of the body that are unwell Unlike other facial slimming approaches it treats both face and body

The masks show the dramatic difference between before and after the treatments

YAKSON HOUSE
38 W 32nd St #601, New York, NY 10001
TEL 212-564-7474
www beautymade com/en
Mon-Fri 10 am-10 pm Sat 9 am-7 pm

Country's leading purveyor of selected coffees and rare teas
Refresh yourself with a glass of iced tea during the summer. You can find a variety of flavors from all over the world. A perfect way to cool you off.
Mr Nulty's
McNulty's Tea & Coffee Co , Inc
109 Christopher St
(bet. Hudson & Bleecker St)
New York, NY 10014
www mcnultys com
TEL 212-242-5351

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M Tu W Th F Sa Su Day Close | Delivery

Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

CHINESE

Upper West — Ivy's Cafe*
154 W 72nd St (bet Columbus & Amsterdam Ave.) $25
212-787-3333

Upper West — Ollie's
1991 Broadway (bet. 67th & 68th St.) $15
212-595-8181

Upper West — Shun Lee West
43 W 65th St (Central Park W & Columbus) $35
212-595-8895

Upper East — Cafe Evergreen
1307 1st Ave (bet. 73rd & 74th St.) $30
212-744-3266

Upper East — Lin's Noodle & Grill
1500 3rd Ave. (bet. 84th & 85th St.) $25
212-639-1313

Upper East — Our Place
242 E. 79th St. (bet. 2nd & 3rd Ave.) $25
212-288-4598

Upper East — Philippe
33 E. 60th St. (bet. Park & Madison Ave.) $45
212-644-8885

Upper East — Pig Heaven
1540 2nd Ave (bet. 80th & 81st St.) $15
212-744-4333

Upper East — Shanghai Pavilion
1378 3rd Ave. (bet. 78th & 79th St.) $37
212-585-3388

Upper East — Szechuan Gourmet
1395 2nd Ave (at 73rd St.) $25
212-737-1038

Midtown West — Chinn Grill
60 W. 53rd St. (bet. 5th & 6th Ave.) $66
212-333-7788

Midtown West — Ollie's
411 W. 42nd St. (at 9th Ave.) $15
212-621-5888

Midtown West — Ruby Foo's Times Sq.
1626 Broadway (bet. 49th & 50th St.) $30
212-489-5600

Midtown West — Tang Pavilion
65 W. 56th St. (bet. 5th & 6th Ave.) $25
212-956-6988

Midtown West — Wu Liang Ye
36 W. 46th St. (bet. 5th & 6th Ave.) $35
212-398-2308

Midtown East — Chin Chin
216 E. 49th St. (bet. 2nd & 3rd Ave.) $30
212-888-4555

Midtown East — Dynasty Sung
511 Lexington Ave. 2 Fl. (at 48th St.) $35
212-355-1200

Midtown East — Grand Sichuan
1043 2nd Ave. (bet. 55th & 56th St.) $20
212-355-5855

Midtown East — Lychee House
141 E. 56th St. (bet. 3rd & Lexington Ave.) $20
212-753-9300

Midtown East — Mee Noodle Shop
922 2nd Ave. (at 49th St.) $15
212-888-0027

Midtown East — MR K's*
570 Lexington Ave. (at 51st St.) $50
212-583-1668

Midtown East — Peking Duch House*

BEST PEKING DUCK IN NYC
This house specialty and a crowd favorite. The duck is roasted in an oven until the meat is tender and the skin is crispy. Along with sides and you will get 10% off lunch. Valid 7 days a week.
236 E. 53rd St. (bet. 2nd & 3rd Ave.) $33
212-759-9260 www.pekingduckhouseny.com

Midtown East — Phoenix Garden
242 E. 40th St. (bet. 2nd & 3rd Ave.) $20
212-983-6666

Midtown East — Shih Lee
311 E. 45th St. (bet. 1st & 2nd Ave.) $10
212-867-0311

Midtown East — Shun Lee Palace
155 E. 55th St. (bet. 3rd & Lexington Ave.) $35
212-371-8844

Chelsea — Grand Sichuan
229 8th Ave. (at 24th St.) $20
212-620-5200

Chelsea — Richshaw Dumpling
61 W. 23rd St. (bet. 5th & 6th Ave.) $15
212-924-8220

Gramercy — Grand Sichuan
227 Lexington Ave. (bet. 33rd & 34th St.) $25
212-673-9770

Gramercy — Thn Cottage*
33 Irving Place (at 19th St.) $12
212-505-8600

West Village — Empira Szechuan
173 7th Ave. S. (at Perry St.) $15
212-243-6046

West Village — Shanghai Square
11 E. 13th St. (bet. University Pl. & 5th Ave.) $20
646-486-7313

East Village — BonHaus
236 E. 14th St. (bet. 2nd & 3rd Ave.) $14
646-864-9663

East Village — Dumpling Man*
100 St. Marks Pl. (bet. 1st Ave. & Ave. A) $11
212-505-2121

Lower Mhn — Au Mandrin
200-250 Vesey St. (at West St.) $30
212-385-0313

Lower Mhn — Big Wong
67 Mott St. (bet. Bayard & Canal St.) $13
212-964-0540

Lower Mhn — Congee Village
100 Allen St. (bet. Broome & Delancy St.) $10
212-941-1818

Lower Mhn — Dim Sum Go Go
5 E. Broadway (bet. Catherine St. & Bowery) $15
212-732-0797

Lower Mhn — Excellent Dumpling
111 Lafayette St. (bet. Walker & Canal St.) $10
212-219-0212

Lower Mhn — Golden Unicorn*
18 E. Broadway (bet. Market & Catherine St.) $20
212-941-0911

Lower Mhn — Jing Fong
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Lower Mhn — Jon's Gingar
25 Pell St. (at Doyers St.) $20
212-285-0333

Lower Mhn — Jne's Shanghai
9 Pell St. (bet. Bowery & Mott St.) $20
212-233-8888

Lower Mhn — Lin's Dumpling House
28 Bowery (at Bayard St.) $10
212-349-0623

Lower Mhn — Mandurin Court
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-3838

Lower Mhn — New Bo-Ky
80 Bayard St. (bet. Mott & Mulberry St.) $10
212-406-2292

Lower Mhn — Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) $35
212-619-0085

Lower Mhn — Ping on Mott
22 Mott St. (bet. Chatham Sq. & Pell St.) $20
212-602-9388

Lower Mhn — Shanghai Cuisine*
83 Bayard St. (at Mulberry St.) $25
212-732-8988

Queens — East Manor
46-45 Kissena Blvd. Flushing, NY 11355 $25
718-886-8388

Queens — Himalayan Yak Restaurant*
72-20 Roosevelt Ave. Jackson Heights, NY 11372 $15
718-779-1119

KOREAN

Midtown West — Bunn
350 W. 50th St. (bet. 8th & 9th Ave.) $30
212-582-4446

Midtown West — Chom Chom
40 W. 56th St. (bet. 5th & 6th Ave.) $40
212-213-2299

Midtown West — Dunji
346 W. 52nd St. (bet. 8th & 9th Ave.) $40
212-586-2800

Midtown East — Koran Palace
127 E. 54th St. (bet. Park & Lexington Ave.) $30
212-832-2350

Korea Town — Dun's Bugnm*
17 E. 32nd St. (bet. Madison & 5th Ave.) $40
212-532-2200

Korea Town — Franchin Vegan Cafe
12 Park Ave. (bet. 34th & 35th St.) $25
212-213-1001

Korea Town — HAN BAT*
53 W. 35th St. (bet. 5th & 6th Ave.) $15
212-629-5588

Korea Town — HANGAWI*
12 E. 32nd St. (bet. 5th & Madison Ave.) $40
212-213-0077

Korea Town — Hyo Dong Gak*
51 W. 35th St. (bet. 5th & 6th Ave.) $20
212-695-7167

Korea Town — Kang Suh
1250 Broadway (at 32nd St.) $30
212-564-6045

Korea Town — Komtang House*
32 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212-947-5482

Korea Town — KRISTALBELLI
8 W. 36th St. (bet. 5th & 6th Ave.) $40
212-290-2211

Korea Town — Kum Gang San*
43 W. 32nd St. (at Broadway) $20
212-967-0909

Korea Town — Kunjip Restaurant
9 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212-216-9487

Korea Town — Madangsui*
35 W. 35th St. (bet. 5th & 6th Ave.) $30
212-564-8333

Korea Town — Seoul Garden
34 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-736-3002

Korea Town — Shilin
37 W. 32nd St. (bet. 5th Ave. & Broadway) $25
212-967-1880

West Village — Do Hwa
55 Carmine St. (at Bedford St.) $27
212-414-1224

East Village — Bon Chnn
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-2887

East Village — Doh Sum's
118 1st Ave. (bet. 7th St. & St. Marks Pl.) $20
212-477 3508

Lower Mhn — Kori
253 Church St. (bet. Leonard & Franklin St.) $20
212-334-0906

Brooklyn — Dohehi*
189 Grand St. (bet. Driggs & Bedford Ave.) $25
718-782-1424

Westchester — Kalbi House
291 Central Ave. White Plains, NY 10606 $20
914-328-0251

New Jersey — Gummanmk*
485 Main Street Fort Lee, NJ 07024 $17
201-242-1333

New Jersey — Gnmmeeok
110 Broad Ave. Palisades Park, NJ 07650 $17
201-945-6300

Connecticut — Pinehill Restaurant
123 Paramus Rd. Paramus, NJ 07652 $20
201-843-0170

THAI

Upper West — Long Grain
2534 Broadway (at 95th St.) $22
212-665-0985

Upper East — Eat Thai
1429 3rd Ave. (bet. 80th & 81st St.) $15
212-772-1484

Upper East — Spice
1473 1st Ave. (at 77th St.) $20
212 744-6374

Upper East — Vinng Ping
1393A 2nd Ave. (bet. 72nd & 73rd St.) $22
212-249-6484

Midtown West — Aura Thai
462 3th Ave. (bet. 35th & 36th St.) $14
212-971-9500

Midtown West — Bangkok House
350 W. 46th St. (bet. 8th & 9th Ave.) $18
212-541-5043

Midtown West	**Breeze**	
761 9th Ave. (bet. 45th & 46th St.) 212-262-7777		$20 L
Midtown West	**Choi Thai Kitchen**	
390 8th Ave. (at 55th St.) 212-707-8778		$30 L
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Fermented with "Koji": Japanese Seasonings Full of Umami

Umami is Enhanced by the Fermentation Process

A Japanese word, umami, is now a trendy term in the food industry, used for explaining flavor that cannot be described by the standard flavor categories: sweet, sour, salty, spicy, bitter and astringent. Directly translated as "flavorfulness" or "tastefulness", umami is a type of flavor created by components such as glutamine, inosine, and guanine. Umami components are already contained in food ingredients, but through the fermentation and aging process, umami is enhanced even more and made noticeable to your palate.

Fermentation with "Koji" is Essential to Japanese Seasonings

Shoyu (soy sauce), miso paste, sake, mirin and su (rice vinegar), are staple seasonings in Japanese cooking and are all made through fermentation. This means they are extremely rich in umami. In other words, they act as umami enhancing agents for Japanese dishes. Most importantly, "koji" is needed to ferment all of those seasonings. Koji refers to a type of fungus that grows on grains and is also an ingredient (either rice, soybean, or wheat/barley) on which the koji is cultured. The latter is often specifically referred to as rice koji, soybean koji and wheat/barley koji depending on the base ingredient. Each koji has a respective taste profile, and Japanese have played with its features to produce the best flavor. In general, soy sauce is made from wheat/barley koji, soybean and salt, sake, mirin and su (rice vinegar) are made from rice koji, rice and salt, while miso is made from rice/wheat/barley/soybean koji, soybean and salt. Besides that, miso made with rice koji tastes different from that made with barley koji, for example.

What koji actually does is break down the starch and protein of an ingredient into smaller forms such as a variety of amino acids and glucose, the ideal state for fermentation. During this process, koji not only enhances the umami of ingredients but also increases their nutritious value and preservation ability.

Shio Koji: New Standard for the Kitchen

The latest addition to umami enhancing Japanese seasonings is shio koji (salt koji). Made simply by blending rice koji, salt and water and aging it for a week or so, the pasty, white product can add subtle, elegant umami and a touch of sweetness without overpowering its main ingredients. Shio koji has been traditionally used in some regions of Japan for centuries, but it spread nationwide quite recently. It's used just like other Japanese seasonings in sauteed dishes, simmered dishes, pickles as well as dressings and marinade sauces. When used for marinating meat and seafood, it makes the texture tender. Also, shio koji has a fair amount of lactic acid, which is known to be effective for intestinal disorders. Already introduced to the U.S. market, shio koji from various brands are now available in Asian grocery stores. Derived from shio koji, shoyu koji is also available as well.

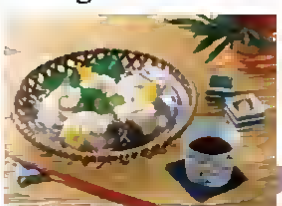
June 13
Koji Seminar at Japan Society

"Koji: The Mother of Japanese Cuisine"
For those who want to know more about the wonders of koji, Japan Society will host a lecture on Jun 13 in collaboration with Marukome USA, Inc. The lecture will be followed by a cooking demonstration and tasting reception.
Info: www.japansociety.org

How Japanese Seasonings are Used

Soy sauce and sake are the key seasonings of simmered dishes. The powerful kick of soy sauce is perfectly rounded by sake.

Miso is not just used for miso soup but can be a great sauce. Mirin is added for a little sweetness and glaze the miso sauce adds a lot of elegance to a dish.



Dipping sauce for refreshing somen vermicelli noodles is sweet and savory, made from soy sauce and mirin.

Making the meat tender as well as pulling out umami, shio koji is a great marinating paste.

Japanese Umami Kicking Seasonings

Shoyu

Shoyu is made by brewing soybeans, water, wheat or barley, salt, and other ingredients. Its clean but full-bodied flavor is good as both a cooking seasoning and a dipping sauce. Manipulating the brewing process and the amounts of the ingredients create different types and flavors.

Koikuchi shoyu is the most common type. For the health conscious, gen-en shoyu (reduced salt soy sauce) is also available. You can hardly tell the difference in flavor between the two. Some dishes do not work well with the dark color of shoyu because it ruins their pale color palettes. In these instances, usukuchi shoyu (light-colored soy sauce) is often used. It actually tastes saltier than koikuchi shoyu, so don't be misled by its light color. Shiro shoyu (soy sauce that contains more wheat/barley to give it a light color and flavor) is another option. It has a lighter color than usukuchi shoyu and doesn't alter the color of the dish but adds a mild shoyu flavor. Tamari shoyu contains a greater amount of soybeans than the others and, therefore, it has a thick texture and rich flavor. It's often used as a dipping sauce as well as for teriyaki or grilled dishes, which require a full-bodied flavor.

Some other popular variations like dashi-in shoyu (dashi broth added to soy sauce), soba tsuyu (a noodle sauce combining soy sauce with mirin and sugar), and ponzu shoyu (soy sauce with citrus) are popular seasonings among Japanese.

Miso

Miso is a fermented seasoning paste made of soybeans, koji and salt. Soybeans, rice, wheat or barley, and many other beans are used to make koji, which helps to convert starch to sugar. The taste is determined primarily by the type of ingredients used, the amount of each ingredient, and the length of the aging period. There are two main types of miso: aka miso (red miso) and shiro miso (white miso). In general, the former has a darker color than the latter and is richer and saltier in terms of flavor.

The taste of miso is closely related to local food culture, and it varies from region to region. Good examples of this are "hacho miso" and "saikyo miso." Hacho miso is native to Aichi Prefecture, and it employs soybean koji to give it a richer flavor. Hacho miso boasts a full-bodied flavor with a slight bitterness and is a key ingredient of the region's delicacies like miso katsu (fried breaded pork with miso sauce) and miso nikomi udon (boiled udon noodles with a miso base broth). Saikyo miso, on the other hand, is a lighter and milder miso that comes from the Kansai area (the region surrounding Kyoto and Osaka). Unlike hacho miso, rice koji is used for saikyo miso. Its salt content is much lower than that of other miso pastes. Japanese people use miso paste not only for miso soup but also for marinades and dipping sauces. They play with the different flavors and mix several different types of miso to get the best results for their dishes. Miso is very flavorful and goes well with western ingredients as well, so you can create a new taste just by adding a touch of miso to a dish.

Sake

Sake is an important seasoning in Japanese cooking that is used to give mild flavor and a touch of sweetness. It's often used in boiled dishes. Sake contains amino acid, which is the key component in creating umami. Sake also reduces the smell of fish and meat. There is a "cooking sake" specifically made for food preparation which contains salt, vinegar and some other additional ingredients not found in regular sake. You can use both regular sake and cooking sake for food preparation, but you would not want to drink the cooking sake because of the additional ingredients.

Mirin

Like cooking sake, mirin is made of rice and is used for adding mildness and sweetness to dishes. This yellowish liquid is said to be a thicker version of sake and contains 40-50% sugar and has an alcohol content of about 15%. Since it is syrupy, mirin is used to obtain a glazed effect, as in teriyaki, as well as mixed into dipping sauces and marinades. Because of alcohol taxation, many of the mirin varieties available in the U.S. have a modified alcohol content, and such varieties are called "mirin type," "mirin-fu," and "mirin style."

Su

Although there are a variety of vinegars used in Japan, the most common is a rice vinegar called kome-zu. It's a main seasoning in sunomono, popular appetizers that have been soaked in a vinegar sauce. Different blends of vinegar sauces for sunomono are used. Popular sunomono vinegar sauces are amazu, sanbai zu, and tosa-zu. Kome-zu is also a main ingredient of sushi-zu, which is used for making sushi rice. Since su is healthy, people do not only use it for cooking but also drink it by diluting it with water and club soda. There are specific types of su created for drinking purposes.

Ponzu

Ponzu is a type of sour sauce made with Japanese citrus fruits such as yuzu, sudachi, daidai, and kabosu, but in general, when Japanese mention ponzu, they refer to ponzu shoyu, which is often made from soy sauce, mirin, kome-su, dashi broth and Japanese citrus fruits. Ponzu and ponzu shoyu are used as a dressing for boiled vegetables and dipping sauce for hot pots, steamed, grilled, and fried dishes. Since they have no oil content, they are a healthy substitute for regular salad dressings and thick sauces.

Sakekasu (sake lees)

Sakekasu might not be a staple seasoning in every household in Japan, but it has an amazing effect on ingredients, adding an elegant aroma and flavor and making them tender. Sakekasu is a byproduct of the sake brewing process, obtained after filtering, and it retains the beautiful aroma of sake, umami from fermentation, and active koji. It's commonly used for marinating ingredients. Grilled sakekasu marinated seafood tastes so scrumptious, just one bite takes you to heaven. Sakekasu is also used for wasabi-zuke (pickled wasabi with sakekasu) and amazake (sweet, low alcohol content, cloudy sake).

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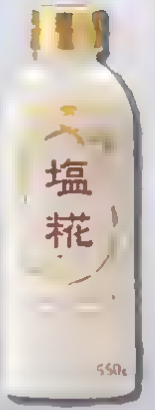
Tender Salt Chicken



Hikari Shio-Koji 550g

Shio-koji is a Japanese traditional condiment made from malted rice and salt. Its salty flavor can be a great substitute for salt, by lowering the overall salt content to less than 50%. A live food that is rich in enzymes, it brings out the umami in foods. Shio-koji imparts a rich savory flavor making any dish delicious. It is excellent to use when marinating fish or meat.

[INGREDIENTS] (SERVE 2)

2 tbsp miso
1 tbsp shio-koji
1 lb chicken thigh
3 tbsp yogurt (sugar-free)
Salad oil to taste

[DIRECTIONS]

1. Cut chicken thigh into bite-size pieces.
2. Put yogurt, miso, shio-koji and chicken thigh into a bag, mix evenly, and let it sit for more than a hour.
3. Put salad oil in the pan, grill until nicely charred.

KAGAMISO

Organic "KAGA" Miso

Ishikawa prefecture used to be called "Kaga" in Edo-era and has been famous for Miso. Kaga miso is carefully made over a long period of time until it is mature, and thanks to its particular abundance of "Koji" a mold that grows on rice, it takes on richness from the sugar content of the rice. Kagamiso Co., and its materials have been certified under USDA / National Organic Program in U.S.A.

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MISO: DELICIOUSLY HEALTHY

For most Americans, myself included, miso is little more than the styrofoam encased side dish to take out sushi. But these days fermented foods like beer, miso and pickles are the darlings of the most innovative restaurants around the world. From pistachio to blueberry, miso is encroaching on new culinary territory. To understand its most recent iterations, however, we need to cover the basics. What is miso? How is it made? What are its benefits and how can we go beyond styrofoam and bring miso into our own kitchens?

To help answer these questions, I met with Natsuko Yamawaki. Natsuko-sensei is the owner and operator of New York based fermented food producer, Hakkoan. Once a dietician in Japan, more recently she has spent the last twelve years working as a macrobiotic chef. She taught me that miso has amazing health benefits ranging from its fantastic digestive properties to its support of a healthy immune system. "When I became pregnant three years ago I realized how great miso is for your health, especially for kids and I want to share this with as many people as possible," she explained.

Around a table of jars and packages filled with pastes of different colors and textures, Natsuko-sensei began by explaining that miso in its most basic form is cooked soybeans, blended with rice koji (rice and koji culture), salt and water. The white and red colors we associate with the final product are a result of the aging process. White miso is subtle and sweet because it is aged for three to six months, while red miso's depth and intensity come from up to a year's worth of fermentation.

From meat to vegetables and even salad dressing, Natsuko sensei guided me through a series of simple recipes that demonstrated how miso's umami flavor lends itself to everyday cooking but nothing had a greater impact than the miso soup. We began by sauteing a combined two cups of thinly sliced carrot, onion, burdock root and mushroom in sesame oil. "You can use almost any vegetable," she insists. Once fragrant, we added enough water to almost cover the vegetables and put a lid on top to concentrate the flavors. After simmering for twenty minutes, "Never boil," she commanded, we added an additional cup of water. In a separate bowl, we combined one cup of the simmering liquid with 1/4 cup of miso before reintroducing the entire mixture back to the pot. The result was a sweet and savory broth with bright vivacious flavor.

By the end of the lesson I felt I had just begun to explore the world of miso, but lucky for us all, restaurant Aki on West 4th by Natsuko opens this June so we can all give miso a try.

—Reported by *Devon Brown*

Info: Hakkoan
www.facebook.com/hakkoan
hakkoan@gmail.com

Aki on West 4th by Natsuko
161 W. 4th St. (bet. Jones & Barrow Sts.)
New York, NY 10014

Fermentation length determines the color of miso. Another factor is ingredients.

Natsuko sensei suggests buying miso labeled rice koji, salt and soybeans for maximum benefits.

▲ Doused in a mixture of miso, crushed sesame seeds and maple syrup, steamed cilantro becomes a delectable side.

▼ Warm rice balls topped with a garlic miso and spring onion miso paste are savory and satisfying.

▲ Sweet and savory "Miso Maple" is made by blending miso, maple syrup and ground pork. Served over steamed vegetables, Miso Maple adds umami to this healthy and hearty baked dish.

TAKARA MIRIN is #1 Selling Brand in Japan

【BEEF AVOCADO SALAD】

【INGREDIENTS】(serves 4)

- ☐ 1 lb beef round
- ☐ Seasoning mixture (2 tsp salt, a pinch of chili powder)
- ☐ 1 clove garlic
- ☐ 1/4 onion
- ☐ 1 cup Takara Cooking Sake
- ☐ 1 bay leaf
- ☐ 1/2 tbsp vegetable oil
- ☐ 1 grapefruit
- ☐ 1 avocado
- ☐ salad leaves
- ☐ Dressing (2 tbsp Takara Mirin, 1 tsp salt, a pinch of chili powder, 1 tomato, 1/4 onion, 6 olives)

DIRECTIONS

(1) Rub in the seasoning mixture all over the beef.
(2) Slice the garlic clove and 1/4 onion and cut the grapefruit and avocado.
(3) Heat oil in a skillet and add bay leaf, beef, garlic and onion. Pour Takara Cooking Sake and steam for 5 minutes. Take the beef out and slice it.
(4) Prepare the dressing. Chop the tomato, grate the onion and the olives and mix with mirin, salt and chili powder.
(5) Combine(3)with grapefruit and avocado. Pour the dressing mixture and toss it before serving onto the salad leaves.

TAKARA MIRIN is a seasoning gourmet sake. It brings out the taste of natural ingredients and adds a pleasant sweetness to a variety of foods. What's more, it tenderizes and helps maintain the natural texture and appearance of meats, fish, and vegetable. Owing to its versatility, today mirin is used widely among many food professionals and in homes for cooking not just Japanese food but a variety of dishes.

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The lustrous gloss of the sauce, after it's cooled, inspired the name "teriyaki" meaning gloss-broiled. To remove the gluten, we've used Kikkoman Gluten-Free Soy Sauce which is made with rice and not wheat. It adds a delicate sweetness to grilled, broiled, roasted or braised foods, before, during or after cooking.

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BRINGING THE FRESHEST OCEAN FLAVORS

The Lobster Place, an original tenant of the Chelsea Market started out as a fish wholesaler, selling local seafood with the hopes they could push the limits of what people eat. But now with their third renovation complete, the establishment has pushed their own limits, expanding to create an in-house sushi restaurant right in the midst of their fish market by collaborating with one of the largest seafood suppliers in the world, True World Foods.

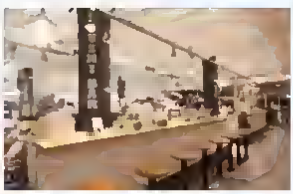
"By collaborating with TWF for the sushi counter, we can provide our customers with hard to find fish such as gold uni (sea urchin), aji (Japanese jack mackerel), kohada (Japanese gizzard shad), and sanma (Pacific saury), and continue our mission," explains Manager, Davis Herron. The Lobster Place sushi counter set up is unique and reminiscent of the world's largest fish market in Japan, Tsukiji. Like Tsukiji market, the sushi counter serves as a showcase of the finest fish that can be enjoyed while surrounded by fishmongers, busily filleting and selling fish. The fish sold at the Lobster Place is locally caught and is essentially separate from the fish offered at the sushi counter. The counter serves to educate customers on what top quality seafood from the world looks and tastes like. By introducing rarer items of the ocean like iseebi (Japanese piny lobster), abalone, madai (Japanese red snapper), mirugai (giant clam), torigai (surf clam), and akagai (ark clam) provided by TWF, they are able to offer unique specials. It is also a place where people can learn more about the fish they eat through casual conversation with the sushi chefs.

TWF was chosen as a distributor for the quality of the fish they provide. Executive Sushi Chef, Subhash Gurung explains, "The fish from TWF mainly comes from Tsukiji market, and they are always able to provide us with the nicest products that are reliable and consistent." This service allows the very busy establishment to create menus such as Omakase Breakfast, where sushi chefs choose a number of seasonal fish for you.

"Grading-wise, in general, TWF is consistent in staying within the guidelines of what would be considered number one," Herron explains. "It all comes down to providing our customers with fish at its finest in its natural state. We're not adding much other than our expertise. It is designed to capture the true flavor of the fish, and when you have quality products, the dish is naturally going to be better." And for those of us that are diehard fans of seafood, all we can say is, kudos to that.

Omakase Breakfast at The Lobster Place sushi counter comes with assorted sushi which are chef's selection of the best in-season fish. In this case hirame (fluke) otoro (fatty tuna) hotate (scallop) maguro (tuna) mada (red snapper) uni (sea urchin) and hamach (yellowtail).

Beautiful anago (conger) sushi is made in oshizushi (pressed sushi) style.



Manager Davis Herron and Executive Sushi Chef Subhash Gurung are dedicated to offering fish at its finest to their customers.

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Chelsea Market
75 Ninth Ave., New York, NY 10011
TEL: 212-255-5672 | www.lobsterplace.com

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True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty grocery items in North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market.

Let's Eat the Season ~Spinach~

Avocados are not native to Japan, but they can be great paired with Japanese cuisine. A perfect example is the California roll. The smooth texture and mild flavor of the avocado complements the sweet and sour sushi rice and the umami of the soy sauce. During the summer, the fat content of avocados increases and the texture becomes creamier. To take advantage of this, Misako-sensei has created a super-easy sushi dish: the Avocado and Tuna Sushi Bowl. Fresh, sashimi-quality tuna and avocado melt in your mouth, while sweetened soy sauce gives it an extra kick. Since it is a donburi bowl-style dish, there is no need to roll rice. Also, the Avocado and Tuna Sushi Bowl is served cold, so it's tempting even in the hot days of summer.

Avocado and Tuna Sushi Bowl

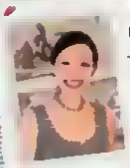
[INGREDIENTS] (Serves 3-4)
❒ ½ lb sashimi-quality tuna ❒ 1 avocado ❒ 1 bunch daikon radish sprouts (optional) ❒ 3-4 cups cooked rice (freshly cooked) ❒ 3-4 tbsp sushi vinegar ❒ 2 tbsp soy sauce ❒ 1 tbsp mirin ❒ Nori seaweed to garnish (cut into 3-inch long, thin strips) ❒ Wasabi to taste

[DIRECTIONS]
1. Cut tuna into ½-inch cubes
2. Combine soy sauce and mirin in bowl and mix well.
3. Add tuna to soy sauce mixture and marinate for 20 minutes.
4. Mix rice with sushi vinegar and make sushi rice.
5. Cut avocado into ½-inch cubes and mix into tuna bowl.
6. Put rice into individual bowls.
7. Add daikon radish sprouts and some wasabi to tuna and avocado mixture and top each bowl of rice.
8. Garnish with nori seaweed and serve immediately.

Pick-up Ingredient: Sushi Vinegar

If you are a sushi lover, you probably know that sushi rice's slightly sweet and sour flavor comes from sushi vinegar. You can make your own sushi vinegar by boiling rice vinegar, sugar, and salt and cooling it, but that can be a little bit of a hassle. With ingredients already blended together in perfect balance, store-bought sushi vinegar removes all your concerns when you cook sushi at home

TIPS Where can you find sushi- or sashimi-grade tuna? Japanese grocery stores usually carry tuna that is already cut for sashimi. A good and trustworthy fish store would also have it. Just make sure to ask if it's sashimi-grade. The fish stand at a farmer's market is also a good place to look.



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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

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★ Chopsticks NY available to pick up

GROCERY

M2M Broadway & 114th — Japanese
2935 Broadway (bet. 114th & 115th St.) 212-280-0600

Dainoba* — Japanese
36 W. 56th St. (bet. 5th & 6th Ave.) 212-707-0525

Dainoba* — Japanese
129 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7280

Katagiri & Co., Inc* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.) 646-380-3260

TOMIYA* — Japanese
238 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-751-7311

H Mart Haa Ah Ream — Korean
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Japaa Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333

M2M E. Village* — Japanese
56 3rd Ave. (bet. 10th & 11th St.) 212-353-2688

Sunrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040

Tokyo Mart* — Japanese
81 Mulberry St. (bet. Bayard & Canal St.) 212-962-4622

Pearl River Mart* — Chinese
477 Broadway 2 Fl. (bet. Grand & Broome St.) 212-431-0002

Sunrise Mart SoHo* — Japanese
494 Broome St. (Wooster St. & W. Broadway) 212-219-0033

Midoriya* — Japanese
167 N9th St. Brooklyn, NY 11211 718-599-4690

Family Market* — Japanese
23-15 Broadway Astoria, NY 11106 718-956-7925

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing, NY 11354 718-461-1811

H Mart Northern 156 — Korean
156-10 Northern Blvd. Flushing, NY 11354 718-886-0005

H Mart Northern Blvd — Korean
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700

H Mart Union — Korean
29-02 Union St. Flushing, NY 11354 718-445-5656

H Mart Willistoa Park* — Korean
400 Hillside Ave. Williston Park, NY 11596 516-699-0270

H Mart Woodside — Korean
59-18 Woodside Ave. Flushing, NY 11377 718-446-0759

Sakura-ya — Japanese
73-05 Austin St. Forest Hills, NY 11375 718-268-7220

H Mart Great Neck* — Korean
405 Great Neck Rd. Great Neck, NY 11021 516-482-3113

Nara Japaaasa Foods* — Japanese
165A Main St. Port Washington, NY 11050 516-883-1899

Shin Nippon Do* — Japanese
63 Mineola Ave. Roslyn Heights, NY 11577 516-625-1814

DAIDO — Japanese
522 Mamaroneck Ave. White Plains, NY 10605 914-683-5735

Fuji Mart Scarsdale* — Japanese
616 White Plains Rd. Scarsdale, NY 10583 914-472-1489

H & Y Marketplace — Korean
476 Plainview Rd. Hicksville, NY 11801 516-935-4041

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale, NY 10530 914-449-8888

Kam Sea Foods* — Korean
22 Barker Ave. White Plains, NY 10601 914-428-4500

NIJIYA Market* — Japanese
1H N. Central Ave. Hartsdale, NY 10530 914-948-2178

Oishinha* — Japanese
293 Halstead Ave. Harrison, NY 10528 914-835-4390

Asiaa Market* — Chinese
91 Colvin Ave. Albany, NY 12203 518-458-8166

H & Y Marketplace — Korean
1 Humsen Pl. Ridgefield, NJ 07657 201-943-7400

H & Y Marketplace — Korean
433 S. Washington Ave. Bergenfield, NJ 07621 201-384-8268

H Mart Cherry Hill — Korean
1720 Marlton Pike E. Cherry Hill, NJ 08003 856-489-4611

H Mart Eaglewood — Korean
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822

H Mart Little Ferry — Korean
250 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400

H Mart Ridgefield — Korean
321 Broad Ave. Ridgefield, NJ 07657 201-943-9600

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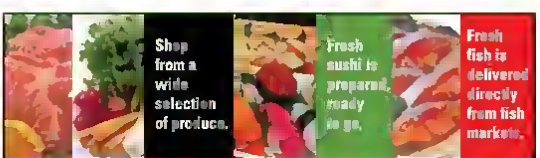
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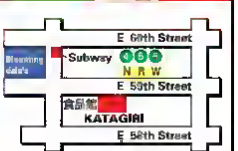

J MART
44 Chestnut St., Ridgewood, NJ 07450 | 201-857-5738 | Japanese

Mitsuwa Marketplace*
595 River Rd, Edgewater, NJ 07020 | 201-941-9113 | Japanese

Ridgewood Fisheries
30 Prospect St, Ridgewood, NJ 07450 | 201-670-0982 | Japanese

Fuji Mart Connecticut*
1212 Putnam Ave, Old Greenwich, CT 06876 | 203-698-2107 | Japanese

Million Asian Market
15 Orange St, New Haven, CT 06510 | 203-782-1234 | Other

Maido*
36 N. Narberth Ave, Narberth, PA 19072 | 610-747-0557 | Japanese

Tokyo Japanese Store
5955 Ellsworth Ave, Pittsburgh, PA 15232 | 412-661-3777 | Japanese

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) | 212-932-0390 | Sake/Shochu

Nancy Wines
313 Columbus Ave (bet. 74th & 75th St.) | 212-877-4040 | Sake/Shochu

Garnet Wine & Liquors*
929 Lexington Ave (at 68th St.) | 212-772-3211 | Sake/Shochu

Mister Wright*
1533 3rd Ave (bet. 89th & 90th St.) | 212-722-4564 | Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave (at 54th St.) | 212-421-5078 | Sake/Shochu

Beekman Liquors
500 Lexington Ave (bet 47th & 48th St.) | 212-759-5157 | Sake

Landmark Wine*
167 W. 23rd St (bet. 6th & 7th Ave.) | 212-242-2323 | Sake/Shochu

MJK liquor
161 3rd Ave (bet. 15th &16th St.) | 212-475-3168 | Sake/Shochu

Union Square Wine & Spirits*
140 4th Ave (at 13th St.) | 212-675-8100 | Sake/Shochu

LE DU WINES
600 Washington St (at Leroy St.) | 212-924-6698 | Sake

Astor Wines & Spirits
399 Lafayette St (at 4th St.) | 212-674-7500 | Sake/Shochu

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.) | 212-505-7253 | Sake/Shochu

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) | 212-982-7770 | Sake/Shochu

East Village Wine
183 Stanton St. (bet. Attorney & Clinton St.) | 212-358-7700 | Sake

New York Wine Exchange
9 Broadway (bet. Battery Pl. & Morris St.) | 212-422-2222 | Sake/Shochu

September Wines & Spirits
100 Stanton St. (at Ludlow St.) | 212-388-0770 | Sake

Grayette Wine*
151 Grand St. (bet. Crosby & Lafayette St.) | 212-925-1236 | Sake/Shochu

Smith and Vine
211 Smith St. (bet. Sackett & Degraw St.) | 718-243-2864 | Sake

Allendale Wine & Liquors
101 W. Allendale Ave, Allendale, NJ 07401 | 201-327-7865 | Sake/Shochu

Delite Super Market
420 Washington St, Hoboken, NJ 07030 | 201-420-7900 | Sake/Shochu

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd.
55-30 46th St, Maspeth, NY 11378 | 718-729-8968 | Food

Dorai Trading Co., Inc.*
14-50 120th St, College Point, NY 11356 | 718-539-4100 | Food/Sake

Peleewong Trading
62-04 34th Ave, Woodside, NY 11377 | 718-507-6520 | Sake

JFC International Inc.*
55 Wildcat Way, Linden, NJ 07036 | 908-525-4400 | Food/Sake

Nishimoto Trading Co., Ltd.*
602 Washington Ave, Carlstadt, NJ 07072 | 201-804-1600 | Food/Sake

NY Mutual Trading Co., Ltd.*
25 Knickerbocker Rd, Moonachie, NJ 07074 | 201-933-9555 | Food/Sake

Wine of Japan Import, Inc.
235 West Parkway, Pompton Plains, NJ 07444 | 973-835-8585 | Sake

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"~O KUDASAI"

【meaning】Give me ~ Can I have~ ?

【usage】Use this phrase if you'd like to buy or order something, for example "Sushi o kudasai" or "DVD o kudasai." You also can say "~o onegai shimasu" which is a slightly more polite version.

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Kobe Shu-Shin-Kan Brewery

Established in 1751, Kobe Shu-Shin-Kan Brewery from Kobe city is one of those old timer breweries that has stood the test of time, including the great earthquake that demolished their operation and their city in 1995. But with great determination and good fortune, the establishment was quickly able to pick up the pieces and not only reopen by the following year, but in time has become an award-winning producer, and a center to promote sake culture.

The brewery has many things to take pride in one of them is the water they use, the key ingredient for good sake. Identified as one of the most pristine natural waters in Japan, Miyamizu that springs through the rocks of the Rokko mountain range is rich in natural minerals such as phosphorus, calcium and potassium carbonate which blends well with the large grain, soft, premium sake rice home to Hyogo prefecture like Yamadanishiki and Hyogo Yumenishiki another key local ingredient for the brewery.

Today, much of the brewing method has been kept traditional. For example, the brewery still makes all sake koji (mold) by hand, and uses the traditional ceramic rice steamer for dry steaming, which all takes a lot of time and labor. But their motto has always been to only concern themselves with the quality of their sake. At the same time, however, they are able to keep up with current times, due to the young employees that have taken over. They know how to honor tradition and when to stray from it, such as when they abolished the toji (sake brewing master) system and decided to create the best sake they can as a team.

Perhaps it is the reflection of this perfect balance of old and new that translates into the elegant balance that permeates throughout all their Fukuju line, their signature line that has been winning Gold Medals at the International Sake Challenge since 2007. Or maybe it's luck coming back in full circle, as Fukuju was named after one of the seven gods in the hopes of bringing prosperity to those who drink their sake. Their blessings have come our way too. The fragrant Fukuju Junmai Ginjo and the rich and complex Fukuju "Mikagego" Junmai are currently available in the U.S.

Kobe Shu-Shin-Kan Brewery
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658-0044 JAPAN
TEL. +81-78-841-1121 (shop) TEL. +81-78-841-2612 (restaurant)
www.enjoyfukuju.com

3 things you should know about SHU-SHIN-KAN BREWERY

There are three "kura (houses)" within the brewery, each of which plays a different role; brewing, tourism and restaurant. The Fukuju House is where the artisanal sake-making takes place, combining traditional sake making and modern concepts. The 5 storied, earthquake proof building is able to resist up to magnitude 7 scale quakes, the first in the industry.

Tounyo House is where one can try the brewenes newest brew, as well as try regional cusines from all around the country that match perfectly with sake. Like the old days, guests can buy sake by weight. This is where you can also hear a brief lecture given by a sake master.

Sumai House also known as Sakebayashi, is the in-house restaurant that offers fresh local cuisine such as seafood from the Seto Inland Sea and vegetables from the Tanba region that can be savored with the fresh brewed sake from the brewery as a companion. The brewery's handmade soba (buckwheat) noodles alone are worth a visit.

Great Sake Can Tell a Story

Dream Collaboration of Daishichi Sake, Hakubai and Baccarat

The Daishichi Brewery, located in Fukushima prefecture, is more than 260 years old They are known for making all their sakes using the most orthodox method called kimoto, which is the most laborious, time-consuming, and technically difficult method, but the result is a creamy, rich, sake full of body and flavor

In perfect timing for sakura the cherry blossom season in NY, a luxurious and unique sake pairing event took place at The Kitano's Hakubai. Featuring five different sakes from the Daishichi Brewery, the sakes were paired with Hakubai's eight-course, cherry blossom-themed kaiseki dinner, and included an interesting experiment that compared the difference in taste glassware made to sake using Baccarat's newest wine glass collection, Chateau Baccarat

The event opened with a kanpai over Daishichi Yuki Shibori, a naturally sparkling nigori, with a refreshing melon aroma that is naturally creamy and slightly sweet, presented in a Baccarat champagne flute, which made a perfect match with the uni and yuba tsukidashi (small starter) chef Yukihiro Sato from Hakubai created. As for the sake, the brewery's 10th generation president Mr Hideharu Ohta explains, "I wanted to create a story with the pairing orders, and thought to open with Yuki Shibori because it's subtleness is perfect as an opening act."

As the course became richer in taste, so did the sake, with Daishichi Masakura, a junmai ginjo with a full taste, yet soft and smooth, and Daishichi Minowamon, a junmai daiginjo which is well rounded and elegantly balanced. Both paired beautifully with the mid course that included an array of raw seafood and light vegetable dishes. The Minowamon was then poured into two glasses, one the Baccarat wine glass, and the other a regular wine glass The astonishing difference in taste - the one in the Baccarat glass being significantly more softer and rounded -, demonstrated quite well the importance of choosing the appropriate glass especially when you have a great quality product.

Because the kimoto method that they are known for can produce a lot of umami in the sake, all of the Daishichi sakes are great as food companions Daishichi Kimoto Junmai Yamada Nishiki was a great example, beautifully pairing with various grilled fish and meat dishes Both sakes not only stand up to rich foods, but enhance their flavors as well The climax came towards the very end with the Myoka Rangyoku, a 5-6 year aged bottle of genshu that demonstrated how well a kimoto sake can age And what an ending it was as only 2000 bottles of this bright, gorgeously elegant sake are produced each year As one could imagine, when three of the finest things in the world come together to create a story through sake and food, the result is nothing short of a fairytale.

Myoka Rangyoku Masakura Minowamon

The Cherry Blossom-Themed Kaiseki Dinner was chef Yukihiro Satos creation "My goal was to express Japanese spring with Japanese ingredients" he explained "The sake at Daishichi has its own flavor, which complements the flavor of the food.

Chateau Baccarat is a new design calculated for the optimum drinking experience The angles of the glass are meant to condense the alcohol esters to the bottom and the vertical chimney enhances the aroma, together making the alcoholic beverage rounder, softer and aromatic. Kaoru Parker, sales associate of Baccarat, says, "Sake is essentially wine made from rice so this glass works well with sake, too It's only fitting we get together with Daishichi, as we just celebrated our 250th year, and we both carry a lot of history and tradition."

One of the hosts of the event was the president of the brewery today and the 10th generation CEO, Mr Hideharu Ohta "Our goal is to make sake that brings out the potential of the ingredients The best products are made by nature We aim to create a product that has the perfect balance of strength and refined elegance that preserves the essence of nature," he explains

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Japanese Restaurant Review

Ani Sushi
•
Yakiniku Gen
•
Sushi You

Listings

Japanese Restaurant

Ani Sushi

142 Montague St (bet. Clinton & Henry Sts.) Brooklyn NY 11201
TEL 718-923-1800 | www.anisushi-nyc.com
Mon-Thu 11 am-10 pm Fri 11 am-11 pm Sat 12 pm-10pm

"Sushi in California is different from sushi on the East Coast," Nathan, chef and co-owner of Ani Sushi explains. "I want to introduce the California style I grew up with to people here in Brooklyn Heights, and I want to give them what they're used to too." The results of this East Coast West Coast collaboration are menu items like the signature *Lawyer Roll*. It starts with West Coast favorite, crispy rice: miniature rice balls brushed with a sweet sauce and cooked until crisp and golden. They are topped with lobster, jalapeño spiced tuna, and for dramatic flair bits of gold leaf. To make sure items like the *OMG Roll*, made with shrimp tempura, crab, salmon, tuna and avocado reach as many people as possible, Nathan keeps his prices low. "I want to offer more and charge less," he rationalizes. One of the great deals is the *Pick Two Plate Special* with twelve items to select from, diners can try everything from sushi to short ribs for just $8.95. Dine in and choose from three unique seating arrangements: the stadium section positioned in front of the restaurant's front window, the back deck with big white umbrellas and the sushi bar stretching between the two with an underside illuminated in neon blue in true Hollywood fashion. Also check out Happy Hour from 4 pm to 6 pm everyday for Chopsticks NY readers.

Just in time for summer: sip a sweet *Sakura* cocktail under white umbrellas on the reclaimed wooden deck. Snack on the decadent *Lawyer Sushi* or sample the *Chef's Choice Sushi* of the day like the California roll made with black rice or the Albacore tuna topped with daikon.

3 Best Sellers

- **Crispy Rice Spicy Tuna** $9
- **OMG Roll** $14
- **Sushi Regular Dinner Special** $19

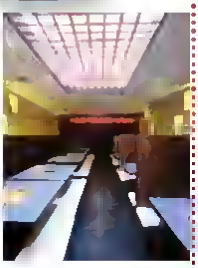
Yakiniku Gen

NEW!

250 E. 52nd St., (bet. 2nd & 3rd Aves.) New York, NY 10022
TEL: 212-602-1129
Sun-Mon: 5:30 pm-3 am (last call 2 am)

Newcomer Yakiniku Gen is a welcome addition to New York's Japanese barbeque scene. Opening its first establishment outside of the eponymous location of Osaka's famous barbeque area of Tsuruhashi, Gen's head chef, Hidenori Hirahara says that they strive to bring Japanese flavor as-is to the States. For this purpose, the same menu was brought over without Americanization. Hirahara spent 20 years working with grilled meat in Japan, so he is a verified barbeque specialist. One thing he takes pride in is that all meat at Gen is cut to order, never ahead of time. In addition, he wants to share the rich Japanese culinary tradition of innards with Americans. The new restaurant offers several items like stomach, intestines, heart and liver as well as rib eye tartare, but the original location has 32 different varieties. In the future, Hirahara hopes to be able to introduce as many here when Americans become more familiar with them. For now customers can enjoy the superlative beef imported directly from Miyazaki, as well as soups that have been cooked for six hours with the meat bone. Homemade dishes include three types of kimuchi and six types of namuru. Make centrally located Gen your new go-to spot for barbeque and more!

Gen's richly marbled *Miyazaki Beef Rib Rosu* (top left) has a superior tenderness that will make it melt in your mouth. Chef Hirahara recommends eating this dish with the wasabi shoyu sauce it is served with. Put this together with the homemade kimuchi (below) and the kokoro (bottom left) and you have a fabulous meal!

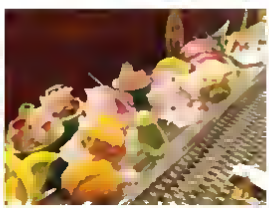


3 Best Sellers		
	• **Miyazaki Beef Rib Rosu**	$35
	• **Kokoro (heart)**	$10
	• **Assorted Kimuchi**	$10

Sushi You

246 E. 51st St. (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL: 212-752-2987
Mon-Fri: 12 pm-2 pm, 5:30-10:30 pm; Sat: 5:30-10:30 pm

Locating Sushi You requires a gourmand's instinct rather than an iPhone, for it is virtually hidden by an eerie palm reader inhabited town house and an exotic lounge bar. Sushi You, with only 23 seats, however, is a gem worth venturing to visit. Owner/Chef, Miku Suzuki is a highly skilled sushi master trained from the age of 15 in Shizuoka, one of the best fish regions on the Pacific coast of Japan. Chef Miku takes pride not only in the restaurant's genuine service but also the freshness of the fish, which are 70% sourced from western Japan and 30% local. Try his *Omakase Sushi* course, which includes tuna, sea urchin, salmon roe and white fish and more. It offers an authentic artisanal craftsmanship of sushi as well as a touch of creativity. Chef Miku is always friendly and entertaining, making it a homey sushi bar. The restaurant is decorated with his favorite images such as retro-Pro-wrestling memorabilia, 1980's Japanese TV shows playing on video and a Renoir replica of "A Dancer in Kimono". "This is Japan. This is my culture. I wish for customers to enjoy being in this unique space," says Chef Miku. The restaurant has an extensive sake list with 63 different kinds that Chef Miku handpicked. His current recommendation is one from his hometown named Onna-Nakase, meaning Lady Killer. For that at-home sushi bar experience, try Sushi You.



Breathtaking presentation of 10 different fresh nigiri sushi and a roll will fully satisfy your appetite. Chef Miku has a traditional style of making smaller sized nigiri pieces, as it enhances the quality of the fish.

Situated in the basement, Sushi You offers you a cozy hideout.

Sushi You's dinner menu includes creative tapas-style dishes, which perfectly complement the extensive sake selections.

3 Best Sellers		
	• **Omakase Sushi**	$50 and up
	• **Ckirashi Deluxe**	$14.50
	• **Anago Eel and Maitake Mushroom Tempura**	$12

Japanese Restaurant Guide

$35 Average p on for a dinner entree and a drink (sake or wine)

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Haru — 433 Amsterdam Ave. (bet 80th & 81st St) — $35 — 212-579-5655

Ichie Restaurant — 53 W 10th St (bet. Manhattan & Columbus Ave) — $20 M — 212-865-4546

Jin Ramen* — 3183 Broadway (at 125th St.) — $15 L — 646-559-2661

Kitaro — 510 Amsterdam Ave (bet 84th & 85th St) — $20 L — 212 787-9008

Kouzaa — 695 Amsterdam Ave (at 93rd St.) — $25 L — 212 280-8699

Kumo Sushi — 165 W 72nd St. (Columbus & Amsterdam Ave) — $30 — 212-580-6228

Mama Sushi — 237 Dyckman St (Broadway & Seaman Ave) — $25 L — 212-544-0003

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Masa — Time Warner Cir 4Fl Columbus Cir — $400 S L — 212-823-9800

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Next Door — 813 W 187th St (Fr nhurst & Fort Wash ngton) — $25 L — 212-543-2111

Ozu — 566 Amsterdam Ave (bet 87th & 88th St) — $25 L — 212 787-0316

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Sushi A-Go-Go — 1900 Broadway (bet 63rd & 64th St) — $25 L — 212 724-7340

Sushi Hana — 469 Amsterdam Ave (bet. 82nd & 83rd St) — $35 L — 212-874-1078

Sushi Yasaka* — 251 W 72nd St. (B way & West End Ave) — $30 L — 212-496-8460

Sushi Yu 2 — 927 W 181st St (bet F nehurst & Cabrini) — $18 L — 212-781-8833

Tamaya — 4030 Broadway (bet. 169th & 170th St) — $14 L — 212-568-0038

Tenzaa — 285 Columbus Ave (bet 73rd & 74th St) — $32 L — 212 580-7300

Vine Sushi & Sake — 2953-55 Broadway (bet 115th & 116th St.) — $20 L — 212 222 3568

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Aki Sushi — 1425 York Ave (bet. 75th & 76th St) — $25 L — 212-628-8585

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East Japanese Restaurant* — 354 E 66th St (bet 1st & 2nd Ave) — $22 L — 212 734-5270

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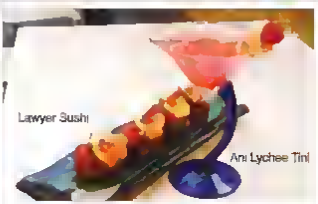

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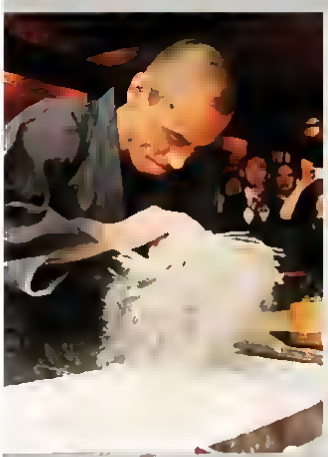

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Midtown East **Jukai**
237 E 53rd St (bet. 2nd & 3rd Ave.)
212-688-3768
$30

Midtown East **Kajitsu**
125 E 39th St (bet. Lex & Park Ave.)
212-228-4873
$80

Midtown East **KATSUHAMA47***
11 E 47th St (bet. Madison & 5th Ave.)
212-758-5909
$18

Midtown East **Kurumn Zushi**
7 E 47th St 2 Fl (bet. Madison & 5th Ave.)
212-317-2802
$100

Midtown East **Mai Sashi Restaurant**
18 E 41st St (bet. 5th & Madison Ave.)
212-400-6699
$18

Midtown East **MEGU Midtown**
645 Fl (bet. 47th & 48th St.)
212-964-7777
$125

Midtown East **Maachanka-Tai**
131 E 45th St (bet. 3rd & Lexington Ave.)
212-365-5805
$14

Midtown East **Nippon***
155 E 52nd St (bet. 3rd & Lexington Ave.)
212-758-0228
$49

Midtown East **Onya***
143 E 47th St (bet. 3rd & Lexington Ave.)
212-715-0450
$30

Midtown East **Ramen Takumi***
517 3rd Ave (bet. 34th & 35th St.)
212-679-2752
$10

Midtown East **Restaurant SEO***
249 E 45th St (bet. 2nd & 3rd Ave.)
212-355-7722
$40

Midtown East **Ringa**
205 E 45th St (bet. 2nd & 3rd Ave.)
212-867-4200
$50

Midtown East **Ronin Bar & Grill**
5 E 37th St (bet. Madison & 5th Ave.)
212-213-5137
$15

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing indoor situated on the basement level is perfect for couples. Private parties available.

211 E 43rd St B1F (bet. 2nd & 3rd Ave.)
212-953-7253 www.sakagura.com
$50

Midtown East **Shinbashi**
7 E 48th St (bet. Madison & 5th Ave.)
212-813-1005
$30

Midtown East **Shochu Bar Hatchaa**
210 E 44th St (bet. 2nd & 3rd Ave.)
212-867-6075
$30

Midtown East **Soba TOTTO**
211 E 43rd St 1 Fl (bet. 2nd & 3rd Ave.)
212 557 8200
$40

Midtown East **Sushi You***
246 E 51st St (bet. 2nd & 3rd Ave.)
212-752-2987
$45

Midtown East **SushiAna**
36 E 51st St (at. Park Ave.)
212 755-1780
$50

Midtown East **Sushiden***
10 E 49th St (bet. Madison & 5th Ave.)
212-758-2700
$45

Midtown East **TOMI JAZZ**
239 E 53rd St (bet. 2nd & 3rd Ave.)
646-4374254
$30

Midtown East **Tsushima**
141 E 47th St (bet. 3rd & Lexington Ave.)
212-207-1838
$40

Midtown East **West Udon Izakaya**
150 E 46th St (bet. 3rd & Lexington Ave.)
212 922-9677
$10

Midtown East **Yakiniku GEN***
250 E 52nd St (bet. 2nd & 3rd Ave.)
212 702-1129
$50

Midtown East **Yakitori East***
210 E 44th St (bet. 2nd & 3rd Ave.)
212 867-6075
$30

Midtown East **YAMA Restaurant**
308 E 49th St (bet. 1st & 2nd Ave.)
212-355-3370
$28

Midtown East **Yamakaga Tokya***
1026 2nd Ave (bet. 54th & 55th St.)
646-570-0893
$30

Korea Town

Korea Town **Ichi Umi Restaurant***
6 E 32nd St (bet. Madison & 5th Ave.)
212-725-1333
$30

Korea Town **Izakaya Moka**
10 W 32nd St 2 Fl (bet. 5th Ave. & B way)
212 736-3232
$20

Korea Town **Kirakuya**
2 W 32nd St (bet. 5th Ave. & Broadway)
212 695-7272
$30

Korea Town **Toyama Sushi**
11 W 36th St (bet. 5th & 6th Ave.)
212 967-6541
$22

Chelsea

Chelsea **Asuka Sushi***
300 W 23rd St (at 8th Ave.)
212-727-0086
$25

Chelsea **Blue Ginger**
106 9th Ave (bet. 15th & 16th St.)
212 352-0911
$30

Chelsea **aaaja***

A self service restaurant conveniently located near union square staff on enriqu features an original menu created by the Japanese owner. There are many items to choose from-including sushi bento ramen udon daily donburi and sake.

20 E 17th St. (bet. 5th Ave. & Broadway)
646-039-7004
$10

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. "Katsu curry" "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th 15th and 25th of each month get free topping coupons on purchase for GO GO DAY.

144 W 19th St (bet. 6th & 7th Ave.)
212-255-4555 www.gogocurryusa-ny.com
$8.5

Chelsea **IRON Sushi**
440 3rd Ave (bet. 30th & 31st St.)
212-447-6622
$25

Edo-mae Sushi
楽し
Tanoshi Sushi Sake Bar
Specializes in sushi
10 seats' sushi bar only
1372 York Ave , (bet. 73 & 74 St.)
645#27-9056
6pm 10pm (Closed on Sundays)
tanoshisushinyc.com
Check out reviews on yelp.com

Grand Opening
Please enjoy our authentic YAKINIKU from Tsuruhashi, Osaka with our carefully selected drinks!
GEN
5:30pm-3am (Last call 2am)
250 E. 52nd St. (bet. 2nd & 3rd Ave.) 212-602-1129

Chelsea — **Kiku Sushi***
236 9th Ave (bet. 24th & 25th St.) | 212-627-3660 | $15

Chelsea — **Momoya Chelsea**
185 7th Ave (at 21st St.) | 212-989-4466 | $40

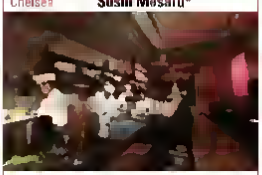
Chelsea — **Monster Sushi***
158 W. 23rd St. (bet. 6th & 7th Ave.) | 212-620-0131 | $30

Chelsea — **MORIMOTO**
88 10th Ave (bet. 15th & 16th St.) | 212-989-8883 | $30

Chelsea — **Naka Naka**
45F W. 17th St. (bet. 5th & 6th Ave.) | 212-929-8544 | $50

Chelsea — **Ootoya**
8 W. 18th St. (bet. 5th & 6th St.) | 212-255-0018 | $20

Chelsea — **Sushi Masaru***



Sushi Masaru is Chelsea's newest sushi hot spot. All items are top-notch thanks to the quality fish. The popular Omakase menu: a mix of sushi bar and kitchen offerings, comes in three options of $50, $80 and $100. The portion for $100 Omakase is substantial and satisfies 2 people. Catering is available for all occasions.

169 9th Ave. (bet. 19th & 15th St.) | 212-727-8887 | www.sushimasaru.com | $30

Chelsea — **Tsuki Tavern**
Gansevoort Hotel, 18 9th Ave (at 13th St.) | 212-660-6766 | $50

Chelsea — **Tabaya**
144 W. 19th St. (bet. 6th & 7th Ave.) | 212-924-3335 | $13

Gramercy

Gramercy — **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) | 212-647-0015 | $80

Gramercy — **Aji Sushi**
519 3rd Ave. (bet. 34th & 35th St.) | 212-686-2055 | $25

Gramercy — **Chashi***
77 Irving Place (at 13th St.) | 212-420-1413 | $20

Gramercy — **Hamachi**
31 E. 20th St. (bet. Park Ave. S. & Broadway) | 212-420-9606 | $25

Gramercy — **Haaa**
346 1st Ave. (at 20th St.) | 212-598-0135 | $30

Gramercy — **Haru**
220 Park Ave. S. (at 18th St.) | 646-428-0886 | $30

Gramercy — **Kaiten Sushi East***
309 3rd Ave. (bet. 26th & 27th St.) | 212-889-2326 | $15

Gramercy — **Mishima***
164 Lexington Ave. (bet. 30th & 31st St.) | 212-532-9696 | $25

Gramercy — **Momokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) | 212-684-7830 | $35

Gramercy — **Sahan**
149 Lexington Ave. (bet. 30th & 31st St.) | 212-481-7799 | $20

Gramercy — **Sushi SAMBA**
245 Park Ave. S. (bet. 19th & 20th St.) | 212-475-9377 | $35

Gramercy — **Sushi SEN-NIN**
30 E. 33rd St. (Park Ave. S. & Madison Ave.) | 212-889-2206 | $40

Gramercy — **Terakawa Ramen***
18 Lexington Ave. (bet. 23rd & 22nd St.) | 212-777-2339 | $12

Gramercy — **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) | 212-475-0999 | $20

West Village

West Village — **Aki on west 4**
111 W. 4th St. (bet. 6th & 7th Ave.) | 212-989-5440 | $44

West Village — **Cho Cho San***
15 W. 8th St. (bet. 5th & 6th Ave.) | 212-473-3333 | $25

West Village — **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) | 212-647-9196 | $40

West Village — **GO! GO! CURRY!***

With the motto "Everything for your geeky good" 5th 15th 25th am Go!Go!Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Station location. They offer free delivery.

231 Thompson St. (bet. W. 3rd & Bleecker St.) | 212-505-2555 | www.gogocurryusa-ny.com | $8.5

West Village — **Hakata Tontos***
61 Grove St. (bet. 7th Ave. & Bleecker St.) | 212-242-9635 | $25

West Village — **Marumi***
540 LaGuardia Pl. (bet. Bleecker & 3rd St.) | 212-979-7055 | $30

West Village — **Mikado***
525 6th Ave. (bet. 12th & 14th St.) | 212-255-5081 | $20

West Village — **Miyabi**
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.) | 212-228-1568 | $15

West Village — **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave.) | 212-620-3430 | $25

West Village — **Nagomi**
179 Prince St. (bet. Thompson & Sullivan St.) | 212-387-8230 | $35

West Village — **Ramen Takami***
90 University Pl. (bet. 11th & 12th St.) | 212-229-2752 | $13

West Village — **Rockmansha***
11 Barrow St. (bet. 4th & Bleecker St.) | 212-675-7775 | $35

West Village — **Soto**
357 6th Ave. (bet. 4th St. & Washington Pl.) | 212-414-3086 | $50

West Village — **Sushi Mambo**
255 Bleecker St. (bet. Leroy & Cornelia St.) | 212-675-5185 | $18

Momokawa Course
5 dishes ★ choice of sashimi or sukiyaki ★ rice or noodle ★ dessert
NEW
Afternoon Momokawa Wine Tasting Set
$38 (1:30-4 p.m.)
Momokawa
Open 7 days
12pm-11:30pm (Last Order)
157 E. 28th St. (bet. 3rd & Lexington Aves.)
212-684-7830 / www.momokawanyc.com

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Challengers are now wanted!
GO! GO! CURRY! EATING CHAMPIONSHIP
5th Annual
Qualifying Rounds in NYC
5/25, 30, 6/5, 10, 15
World Series Final Round
7/6
Go to the website for details
www.gogocurryusa-ny.com
Times Square Stadium
Chelsea Stadium
World Trade Center Stadium
Washington Square Park Stadium
273 W. 38th St. (bet. 7th & 8th Ave.)
144 W. 19th St. (bet. 6th & 7th St.)
12 John St. (bet. Broadway & Nassau St.)
231 Thompson St. (bet. W. 3rd & Bleecker St.)

West Village **Sushi Yowa**
25 W 8th St (bet. 5th & 6th Ave.) $30 L
212-253-5648

West Village **Tomoe Sushi**
172 Thompson St (bet Houston & Bleecker St.) $40 L
212-777-8346

West Village **Ushiwakamaru**
136 W Houston St (Sullivan & MacDougal St.) $80 L
212-228-4161

East Village

East Village **Ashiya**
187 1st Ave. (bet. 10th & 11th St.) $15 L
212-505-3348

East Village **BONO ST**
6 Bond St. (bet. Lafayette & Broadway) $15
212 777 2500

East Village **Cha-Ae**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Sa-ka-do (ceremonial room) is available by reservation
230 E 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20 D L
212-228-8030 www.cheanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and is the ultimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E 10th St. (bet. 1st & 2nd Ave.) $20 L
646-602-6775 www.nycurry-ya.com

East Village **Dieci**
228 E 10th St. (bet. 1st & 2nd Ave.) $40
212-387-9545

East Village **East Noodle**
118 2nd Ave. (at 7th St.) $16 L
212-982-4265

East Village **Gyu-Kaku***
34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40 L
212-475-2589

East Village **Hasoki***
210 E 9th St. (bet. 2nd & 3rd Ave.) $40 L
212-473-3327

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $29 L
212-388-0088

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) $25 L
212 228-0102

East Village **Japonico**
100 University Pl. (at 12th St.) $40 L
212 243 7752

East Village **JEWEL BAKO**
239 E 5th St. (bet. 2nd Ave. & Cooper Sq.) $45 L
212-979-1012

East Village **Kombi Ramen House***
351 E 14th St. (bet. 1st & 2nd Ave.) $15 L
212-228-1366

East Village **Komui Den**
166 Avenue A (bet. 11th & 12th St.) $25 Tu
212 777 2090

East Village **KASADELA**
647 E 11th St. (bet. Ave. B & C) $30
212-777-1582

East Village **Kooko***
26 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-6363

East Village **Kotobuki**
56 3rd Ave. (bet. 10th & 11th St.) $25 L
212-353-5088

East Village **Kuhoyo**
53B E 5th St. (bet. Avenue A & B) $15 L
212 777 7010

East Village **Kyo Ya**
94 E 7th St. (bet. Ave. A & 1st Ave.) $42 M
212-982-4140

East Village **May's Place Sushi***
121 2nd Ave. (bet. 7th & St. Marks Pl.) $15 L
212-533-6449

East Village **Menkui-Tei***
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10 L
212 228-4152

East Village **MINCA**
538 E 5th St. (bet. Ave. A & B) $10 L
212-505-8001

East Village **Misoya**
129 2nd Ave. (bet. 7th and St. Marks Pl.) $20 L
212-677-4925

East Village **Natori**
58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Noodle Cafe Zee***

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-1955 www.zensushi-nyc.com

East Village **OH! Tousho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Otafuku***

A tiny vendor-like joint Otafuku special zes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Tatsuyaki and Daifuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo
235 E 9th St. (bet. 2nd & 3rd Ave.) $6 L
212-353-0503

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo – a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen with delicious Don't forget our homemade gyoza too. They guarantee the most delightful experience!
215 E 10th St. (bet. 1st & 2nd Ave.) $15 L
212-477 7030

East Village **Ramen Misoya New York***
129 2nd Ave. (7th St. & St. Marks Pl.) $10 L
212-677-4925

East Village **Robataya NY**

Boast ng fish shipped from Tsukiji market, and local ingredients carefully grilled to perfection this is authentic robataya-ki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $48, tasting course $40, popular lunch set $10
231 E 9th St. (bet. 2nd & 3rd Ave.) $45 L
212-979-9974 www.robataya-ny.com

cho cho san
Japonese Restaurant
15 W. 8th St. (bet. 5th & 6th Aves.)
212 473 3333
www.chochosanrestaurant.com
SUN-THU
$10 ALL YOU CAN DRINK HOUSE SAKE
Every Thursday Night after 7pm Jazz Live

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Twitter ond Facebook ore olso updated daily with news info or speciol discounts ond coupons
@ennjukst
Ennju
NEW
Maze Udon
Mix spicy udon noodles with egg salad and vegetables for a great taste!
$9
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20 E 17th St. (bet. 5th Ave. & Broadway)
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Mon – Fri 11:30am 10pm Sat & Sun 12pm-8pm
Just steps from Union Square
E 17th
Broadway
Union Square

焼肉 Yakiniku West
218 E 9th St
(bet 2nd & 3rd Ave)
212-979-9238
Happy Hour Everyday 5-7PM
Draft beer $2.5 (glass), $9.5 (pitcher)
Large hot sake $6, Shochu bottle $38/EA
Special Discount
Sun & Wed
• US Kobe Short Rib $9.95 ⇨ $6.95
Mon & Tue
50% OFF Short Rib $6.95 ⇨ $3.48 | Finger Rib $5.95 ⇨ $2.98
Prime Short Rib $9.95 ⇨ $7.95 | Short Rib w/bone $7.50 ⇨ $5.50
Early Bird (Everyday 5-6PM)
$9.95: Short rib, White rice, Miso soup or Salad & ice cream
Mon-Thu, 5pm-11:30pm | Fri & Sat: 5pm-4am | Sun 5pm-10:30pm

East Village **Ramen Setagaya (St. Marks Pl)***
34A St. Marks Pl (bet. 2nd & 3rd Ave.) $13
212-387-7958

East Village **Soke Bar Occhoi**
240 E 9th St (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Soke Bar Satsko**
202 E 7th St (bet. Ave. B & C) $25
212-614-0933

East Village **Sapporo East**
245 E 10th St. (at 1st Ave.) $17
212-260-1330

East Village **Shabu-Tatsu***
216 E 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Shime**
186-190 2nd Ave. (at 12th St.) $20
212-260-6303

East Village **Sohokoh***
305 E 5th St (bet. 1st & 2nd Ave.) $15
212-254-2244

East Village **Sobeya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba udon, side dishes and dessert. Daily special appetizers and sake select on available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-0366 www.sobeya-nyc.com

East Village **Souen East Village***
326 E. 9th St. (bet. 1st & 2nd Ave.) $15
212-388-1155

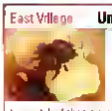
East Village **Soson Restaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-627-7150

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $18. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm.
132 St. Marks Pl. (at Ave. A) $12
212-598-1198 www.sushiloungenyc.com

East Village **Tokaichi East Village**
85 Ave. A (at 6th St.) $25
212-505-6524

East Village **Udon West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Ummoie**

Ummoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese housestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
88 E 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumnoa.com

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Wesen**
109 E. 4th St. (bet. 1st & 2nd Ave.) $35
212-777-1378

East Village **Yakimix West***
218 E. 9th St. (bet. 2nd & 3rd St.) $25
212-979-6236

East Village **Yakitori Taisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5086

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5303

East Village **Yuhe Restaurant**
105 E. 9th St. (bet. 3rd & 4th Ave.) $40
212-777-8188

East Village **Zen 6***
325 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-673-6300

Lower Manhattan

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212-747-0884

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Elevate Restaurant***
93 Bowery (at Hester St.) $25
646-329-3416

Lower Mhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check out website for special promo.
12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Ise Downtown***
56 Pine St. (bet. Pearl & William St.) $38
212-785-1400

Lower Mhn **Kajou**
21 South End Ave. (at W. Thames St.) $38
212-786-9868

Lower Mhn **Mottsu**
265 Mott St. (bet. Prince & Houston St.) $25
212-343-8017

Lower Mhn **Quickly Shabu Shabu**
237b Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0398

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1150

Lower Mhn **Seshoin**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **Soshi Azabo**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.) $30
212-766-2344

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212-777-7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at Duane St.) $130
212-791-8777

Introducing NEW
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Ladies Bento Night
Only $18
Dinner time only
Comes with all these items!
• appetizer from the sushi bar • miso soup
• customer's choice of 4 pieces of sushi and 1 roll
• two dishes from the kitchen • dessert
Only 3 minutes from Grand Central
HATSUHANA PARK
237 Park Ave (bet 45th & 46th St) 212 661 3400
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WWW.HATSUHANA.COM
Vanderbilt Ave
Park Ave
Lexington Ave
46th St
45th St
44th St

Tribeca	**MEGU New York**		
62 Thomas St (bet. Church & W. Broadway) 212-964-7777		$125	M, S,
Tribeca	**NINJA***		
25 Hudson St (bet. Reade & Duane St.) 212-274-0500		$35	
Tribeca	**NOBU**		
105 Hudson St. (at Franklin St.) 212-219-0500		$100	L
Tribeca	**NOBU NEXT DOOR**		
105 Hudson St (bet. Franklin & N. Moore St.) 212-334-4445		$75	
Tribeca	**Rasaaja**		
141 Duane St (bet. Church St. & W. Broadway) 212-346-0614		$80	S,
Tribeca	**Shigare***		
277 Church St. (bet. White & Franklin St.) 212-365-0200		$25	
Tribeca	**Takahachi Tribeca***		
145 Duane St. (Church & W. Broadway) 212-571-1330		$35	L
Tribeca	**Zutto***		
77 Hudson St (bet. Jay & Harrison St.) 212-233-3287		$40	L

Soho

Soho	**Blue Ribbon Sushi**		
119 Sullivan St. (bet. Spring & Prince St.) 212-343-0404		$51	L
Soho	**Hiroko's Place**		
75 Thompson St (bet. Broome & Spring St.) 212-925-1303		$15	L
Soho	**Omen**		
113 Thompson St (bet. Spring & Prince St.) 212-925-8923		$30	
Soho	**Sasan Soho***		
210 6th Ave. (at Prince St.) 212-807-7421		$20	L

Brooklyn

Brooklyn	**1 or 8***		
86 S. 2nd St (bet. Wythe & Kent Ave.) 718-384-2152		$32	M
Brooklyn	**Am Sushi***		
142 Montague St (bet. Clinton & Henry St.) 718-923-1100		$15	L
Brooklyn	**Boza**		
236 Grand St. (bet. Havemeyer & Roebling St.) 718-384-7770		$30	
Brooklyn	**Fushimi**		
6316 4th Ave. (bet. 63rd & 64th St.) 718-833-7788		$38	L
Brooklyn	**Gaida***		
331 Flatbush Ave (bet. Park & Prospect Pl.) 718-638-8868		$25	M
Brooklyn	**Hibino**		
333 Henry St. (at Pacific St.) 718-260-0052		$35	L
Brooklyn	**Iron Chef House**		
92 Clark St. (bet. Monroe Pl. & Henry St.) 718-858-8517		$15	L
Brooklyn	**IZAKAYA on SMITH***		
178 Smith St. (bet. Wyckoff & Warren St.) 718-855-2277		$20	L
Brooklyn	**Ki Sushi**		
122 Smith St. (bet. Dean & Pacific St.) 718-935-0575		$30	L
Brooklyn	**Mizu**		
162 Bedford Ave. (bet. 5th St & 7th St.) 718-782-8896		$20	L
Brooklyn	**Naruto Ramen**		
278 5th Ave. (bet. 1st & Garfield St.) 718-832-8111		$12	L
Brooklyn	**Osaka**		
272 Court St. (bet. Degraw & Kane St.) 718-643-0044		$30	L
Brooklyn	**Oshima Restaurant**		
71 7th Ave. (bet. Berkeley & Lincoln Pl.) 718-783-1668		$25	L
Brooklyn	**OZU***		
78 Clark St. (bet. Hicks & Henry St.) 718-797-3288		$20	L
Brooklyn	**qoo Rohata***		
367 Metropolitan Ave. (at Havemeyer St.) 718-384-5433		$25	
Brooklyn	**Ramen Yahisu***		
125 N. 6th St. (at Berry St.) 718-782-1444		$15	L
Brooklyn	**Sakare 6**		
637 Manhattan Ave. (bet. Calyer & Noble St.) 718-349-7688		$10	L
Brooklyn	**Sapporo Haru Japanese**		
622 Manhattan Ave (Driggs & Nassau Ave.) 718-389-6721		$16	L
Brooklyn	**Saparcore***		
305 Bedford Ave. (bet. S. 2nd & S. 1st St.) 718-302-1625		$20	L
Brooklyn	**Tanzaa**		
7116 18th Ave. (at 71st St.) 718-621-3238		$30	L
Brooklyn	**Zenkichi***		
72 N. 9th St. (bet. Berry St. & Wythe Ave.) 718-388-0365		$60	M
Brooklyn	**ZuZu Ramen**		
173 4th Ave. (at Degraw St.) 718-398-9898		$20	M

Queens

Queens	**ARIYOSHI***		
41-13 Queens Blvd. Sunnyside, NY 11104 718-937-8288		$18	L
Queens	**Bistro 33**		
19-33 Broadway Blvd. Astoria, NY 11105 718-721-1833		$20	L
Queens	**gowasabi***		
34-02 30th Ave. Astoria, NY 11103 718-204-7354		$23	L
Queens	**Hakata**		
37-02 Prince St. Flushing, NY 11354 718-321-0230		$13	L
Queens	**Hinomaru Ramen**		
33-17 Broadway Blvd. Astoria, NY 11105 347-292-2843		$15	L
Queens	**KATSUNO***		
103-01 Metropolitan Ave. Forest Hills, NY 718-575-4033		$35	M
Queens	**Kyoto Sashi**		
153-11 Union Tpk. Flushing, NY 11354 718-380-7777		$25	L
Queens	**LINN Wafu Dining***		
28-13 Broadway Astoria, NY 11103 718-204-0060		$30	L
Queens	**Nanta**		
107-08 70th Rd Forest Hills, NY 11375 718-263-2390		$20	L

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Iko Karaage $5.5
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243 MAIN ST., FORT LEE, NJ 07024 201 585 0739

Queens	**Oishi Sushi**		
37-04 Ditmars Blvd Astoria, NY 11105 718-626-0588		$20	L
Queens	**Samurai Boy***		
45-32 Grand Ave Elmhurst NY 11373 718-457-2222		$9	L
Queens	**Shiro of Japan Atlas Pk**		
80-40 Cooper Ave Glendale NY 11385 718-326-8708		$20	L
Queens	**SUSHI ISLAND***		
97-16 Queens Blvd Elmhurst NY 11373 718-803-3033		$20	L
Queens	**Takesushi***		
43-45 42nd St Sunnyside NY 11104 718-729-8253		$25	W L
Queens	**Tondo Sushi***		
66-26 Fresh Pond Rd Ridgewood NY 11385 718-381-0809		$12	L
Queens	**Udon West**		
13780 Northern Blvd Flushing NY 11354 718-359-2324		$10	L
Queens	**Watawa Sushi***		
33-10 Ditmars Blvd Astoria, NY 11105 718-545-9596		$28	L

Long Island

Long Island	**Benihana**		
2105 Northern Blvd Manhasset NY 11030 516-627-3400		$30	L
Long Island	**Benihana**		
920 Merchants Concourse Westbury NY 516-222-8051		$30	L
Long Island	**Inatome Japanese Steak House***		
6 5th St Valley Stream NY 11581 516-872-0419		$28	
Long Island	**Ismo**		
214 Jericho Tpk Floral Park NY 11001 516-437-4552		$25	Su
Long Island	**Kobun Restaurant***		
2016 Merrick Rd Merrick, NY 11566 516-223-9200		$30	L
Long Island	**Koiso**		
540 Westbury Ave. Carle Place NY 11514 516-333-9434		$25	L
Long Island	**KuraBara***		
479 New York Ave. Huntington NY 11743 631-673-0060		$30	M L
Long Island	**Kurofune***		
77 Commack Rd Commack, NY 11725 631-499-1075		$20	Su L
Long Island	**Mimon Restaurant ***		
1300 Franklin Ave Garden City NY 11530 516-747-3388		$32	L
Long Island	**Nagashime***		
12 A 1 Jericho Tpk Jericho NY 11753 516-338-0022		$25	Su L
Long Island	**Rock-n-Saka Port WA**		
90 Main St Port Washington NY 11050 516-883-7253		$30	L
Long Island	**Sapporo**		
3266 Merrick Rd Wantagh NY 11793 516-785-8953		$18	L
Long Island	**Sen Restaurant***		
23 Main St Sag Harbor NY 11963 631-725-1774		$45	
Long Island	**Shiro of Japan***		
401 Old Country Rd Carle Place NY 11514 516-997-4770		$20	L
Long Island	**SUSHI ICHI**		
700 N Country Rd Setauket NY 11733 631-585-3111		$25	L
Long Island	**TAIKO Restaurant**		
15 S Village Ave Rockville Ctr NY 11570 516-678-8149		$20	M L
Long Island	**Taku Sushi***		
921 Carman Ave Westbury, NY 11590 516-876-0033		$20	M L
Long Island	**Tengo ***		
196 Jericho Tpk Floral Park NY 11001 516-352-1116		$20	L
Long Island	**Yuki's Palette Too***		
151 Merrick Ave Merrick, NY 11566 516-867-8738		$25	M L

The Bronx

The Bronx	**OHANA**		
500 City Island Ave. Bronx, NY 10464 718-885-0700		$35	L

Westchester

Westchester	**Hajime***		
267 Halstead Ave Harrison NY 10528 914-777-1543		$35	M L
Westchester	**Mamo***		
251 Halstead Ave Harrison NY 10528 914-835-1078		$25	L
Westchester	**Nanase**		
522 Mamaroneck Ave White Plains, NY 10605 914-285-5351		$50	W
Westchester	**Nishi**		
473 Ashford Ave Ardsley NY 10502 914-693-2500		$25	L
Westchester	**Nodn***		
200 Hamilton Ave White Plains NY 10601 914-949-0990		$25	L
Westchester	**Sakanaya Sushi**		
14 North Central Ave Hartsdale NY 10530 914-946-9065		$16	L
Westchester	**Sazan Restaurant***		
729 Saw Mill River Rd Ardsley NY 10502 914-674-6015		$23	L
Westchester	**Tanto***		
699 White Plains Rd Scarsdale, NY 10583 914-725-9100		$10	Su L
Westchester	**Tsuru**		
258 N Central Ave Hartsdale NY 10530 914-761-0057		$25	L

Upstate

Upstate	**Karuta**		
77 Quaker Ridge Rd New Rochelle, NY 10804 914-636-6888		$15	L
Upstate	**Kiko House**		
11 21 E. Washington Ave Pearl River NY 845-735-8885		$25	M L
Upstate	**Matsu Hana**		
328 Route 59 West Nyack, NY 10960 845-727-8033		$20	L

New Jersey

New Jersey	**Ajihei Princeton**		
11 Chambers St Princetone NJ 08542 609-252-1151		$20	M L

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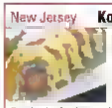
New Jersey	**Asahi Japanese***	1475 Bergen Blvd Fort Lee NJ 07024 201-944-5113	$17
New Jersey	**Daimatse***	950 Mountain Ave Mountainside NJ 07092 908-233-7898	$25
New Jersey	**East Japanese**	1405 Teaneck Rd Teaneck NJ 07666 201-837-1250	$20
New Jersey	**Higo Betten***	2024 Center Ave #J & K Fort Lee, NJ 07024 201-461-5465	$15
New Jersey	**Honshe Loenge***	31 Montgomery St 2Fl Jersey City NJ 07302 201-324-2788	$25
New Jersey	**Ichi Umi Restaurant**	352 Menlo Park Dr Edison NJ 08837 732-906-2270	$35
New Jersey	**ICHIBAN**	775 Bloomfield Ave W Caldwell NJ 07006 973-808-7178	$22
New Jersey	**Josho Restaurant***	120 Cedar Grove Ln Somerset NJ 08873 732-469-6968	$25
New Jersey	**Kaneme***	783 Palisade Ave Cliffside Park NJ 07010 201-886-0080	$25
New Jersey	**Komegashi***	103 Montgomery St Jersey City NJ 07302 201-433-4567	$25

New Jersey	**Komegashi too***
	Located in waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections Try their Omakase Royale the freshest pick by the chef with select ons from Japan and domestic Only 5 mins PATH from NYC!
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New Jersey	**Kyushe Sashi***	209 Paterson Ave Wallington NJ 07057 973-773-7100	$25
New Jersey	**Masa Sushi & Grill***	81 W Allendale Ave Allendale NJ 07401 201-934-4516	$30
New Jersey	**Monster Sashi***	365 Springfield Ave Summit, NJ 07301 908-522-1100	$25
New Jersey	**Princeton Tomo Sashi**	239 Nassau St Princeton, NJ 08542 609-924-8478	$15
New Jersey	**Raho Izakaya**	209 Main St Fort Lee NJ 07024 201-585-0707	$25
New Jersey	**Sahera-hana***	43 Franklin Ave Ridgewood, NJ 07450 201-447-6525	$25
New Jersey	**Sentohha (Mitsuwa)**	595 River Rd Edgewater NJ 07020 201 941-1004	$10
New Jersey	**Senchi Sendo (Mitsuwa)**	595 River Rd Edgewater NJ 07020 201 941-5113	$10
New Jersey	**Sagi**	2117 Rt 4 E Fort Lee NJ 07024 201-461-3100	$22
New Jersey	**TATSUMI***	1034 River Rd Edgewater NJ 07020 201-969-0202	$25
New Jersey	**Tendo Soshi***	10 Schuyler Ave Kearny NJ 07032 201-991-5588	$12
New Jersey	**Toya Restaurant***	498 Anderson Ave Cliffside Park, NJ 07010 201 917-6632	$20
New Jersey	**Umeya**	158 Piermont Rd Cresskill NJ 07626 201-816-0511	$25
New Jersey	**Yahtori 39**	252-254 Degraw Ave Teaneck NJ 07666 201-692-0700	$35
New Jersey	**Yomogeta Restaurant***	1636 Palisades Avenue Fort Lee NJ 07024 201-585-0469	$25

Connecticut

Connecticut	**Abis**	381 Greenwich Ave. Greenwich, CT 06830 203-862-8100	$30
Connecticut	**Kazu**	64 N Main St Norwalk CT 06854 203-956-7432	$25

CAFE

Upper West	**Beard Papa's Upper W.**	2167 Broadway (bet. 77th & 76th St.) 212 799-3770	Cream Puffs
Upper East	**Choex Factory**	1606 1st Ave (bet. 82th & 83th St.) 212-289-2023	Cream Puffs
Midtown West	**Cafe Zaiya Midtown W.**	1073 6th Ave (bet. 40th & 41st St.) 212-764-9765	Bakery
Midtown West	**Minomoto Kitchoen**	609 5th Ave (bet. 48th & 49th St.) 212-489-3747	Confectionery
Midtown East	**BentOn Cafe**	156 E. 45th St (bet. 3rd & Lexington Ave.) 212 5229788	Bakery
Midtown East	**Cafe Zaiya Midtown E**	18 E. 41 St (bet. Madison & 5th Ave.) 212 779-0600	Bakery
Midtown East	**Choax Factory**	965 1st Ave (bet. 48th & 49th St.) 212 223-0730	Cream Puffs
Chelsea	**Flevaboom**	600 6th Ave (bet. 17th & 18th St.) 212-414-0010	Dessert Bar
East Village	**Cafe Zaiya East Village**	69 Cooper Sq. (bet. 7th St & St Marks Pl.) 212-253-3700	Bakery
East Village	**Chikalicious**	203 E 10th St (bet. 1st & 2nd Ave.) 212-475-0929	Dessert Bar
East Village	**PANYA**	8 Stuyvesant St (bet 9th St & 3rd Ave.) 212-777 1830	Bakery
Lower Mhn	**Yeya Tea Gerden**	61 Chrystie St (Hester & Canal St.) 212 226-6803	Rice Balls
New Jersey	**Minamoto Kitchnan**	595 River Rd Edgewater NJ 07020 201 313-9335	Confectionery

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New Jersey **Parisienne** — Bakery
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KARAOKE

Upper East **Iggy's** — $1 /song
1452 2nd Ave (bet 75th & 76th St)
212-927-3043

Midtown West **Yuki 55**

Sing all the hot K-55 their menus are filled with Japanese restaurant downstairs New songs are frequently added English, Korean, Chinese, Japanese and Philippine songs are available Drinks and room charges are half price during Happy Hour (5pm-7pm) The Two Hour Party Set ($35-) includes appetizer, sushi and unlimited drinks Open 7 days till 3:30am They offer a karaoke bar and private rooms accommodate up to 20 people
253 W 55th St (bet Broadway & 8th Ave) — $8/h per person
212-765-1210

Midtown East **Box Seack Riki** — $10/h $30 min
141 E 45th St, 2 Fl (bet 3rd & Lexington Ave)
212-986-5012

Midtown East **Japas 38** — $8/h /person
9 E 38th St (bet Madison & 5th Ave)
212-679-6040

Midtown East **Koraoke Duet 48*** — $4/h /person
304 E 48th St (bet 1st & 2nd Ave)
212-753-0030

Korea Town **Gogopa Koraoke** — $30- /room
28 W 32nd St (bet 5th Ave & Broadway)
212-967-5353

Korea Town **Koraoke Duet 35*** — $4/h /person
53 W 35th St, 2 Fl (bet 5th & 6th Ave)
646-473-0826

Korea Town **MK** — $40/h /room
11 W 32nd St, 5 Fl (bet 5th Ave & Broadway)
212-564-3436

Korea Town **Redio Ster Koraoke** — $40 /room
3 W 35th St (bet 5th & 6th Ave)
212-564-2520

Gramercy **Music Story** — $40 /room
34 32nd St, 5 Fl (Park Ave S & Madison Ave)
212-594-4244

Chelsea **Karaoke Ouni7**

They offer the city's largest song selection with 16 different languages and new songs are added monthly Sing at the bar for $2 per song or sing in a private room for $8/h (Sun-Wed $6/hr) per person Drinks and room charges are half price during Happy Hour (2pm-7pm) Large party rooms available Call for reservation Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice
29 W 17th St (bet 5th & 6th Ave) — $2/song
212-675-3527 www.karaoke17.com

Gramercy **Jepas 27***

Sing your heart away at Japas 27 They offer karaoke rooms at no charge ($10 min room per person Sunday through Thursday only) The kitchen is open until 3am everyday with a selection of over 50 food items Unlimited Drink Plan is only $15 99 per person for 2 hours, with food it is only $24 99 per person for 2 hours Private rooms are also available Please inquire with in
366 3rd Ave (bet 26th & 27th St) — $10/ person
212-889-2329 www.karaoke27.com

West Village **Karaoke Cave** — $35- /room
9 E 13th St (bet University Pl & 5th Ave)
646-250-5870

West Village **NEMO** — $8/h /person
54 E 13th St (bet Broadway & University Pl)
212-477-1177

East Village **Sing Sing (Ave. A)***

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke It is a perfect place for a get-together with friends after dinner Large party rooms are available for up to 30 people OPEN 7 DAYS
81 Ave A (bet 4th & 6th St) — $3-5/h per person
212-674-0700 www.karaokesingsing.com

East Village **Sing Sing (St. Marks)***

Conveniently located on St Marks Street in the heart of the East Village Sing Sing is a Karaoke lounge with 16 Private Rooms This brand new lounge is a great spot for young adults who love to sing OPEN 7 DAYS 1 00PM-4 00AM Party@karaokesingsing com
9 St Marks Pl 2Fl (bet 2nd & 3rd Ave) — $3-5/h per person
212 387 7800 www karaokesingsing com

Lower Mhn **Buny Karaoke Bar** — $30/h /box
8 Thompson St 2 Fl (bet 6th Ave & Canal St)
212-334-5490

Lower Mhn **Mott Koraoke Louege** — m n $30 /room
43 Mott St (bet Worth & Bayard St)
212-693-0004

Brooklyn **100 Fun** — $40/h /room
932 60th St (60th Ave & Fort Hamilton Pkwy)
718-436-8583

Queens **Karaoke Shout***

120 000 songs in 16 different languages available 20 000 English songs and songs in Hindi and Thai that are rarely available in the U S Your party will be much more exciting in the high tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song Enter songs using a wish touch system on the in-set screens and pods Chopsticks NY readers receive 10% discount with this ad Open 7 days
32-46 Steinway St, Astoria, NY 11103 — $3-7/h person
718-568-0060 www.karaokeshout.com

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Fri & Sat 1pm-6am
Avenue A
81 Avenue A, (bet 5th & 6th St)
212-674-0700
Hours Mon-Thu 3pm-4am
Fri Sat & Sun 2pm-4:30am
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Mention Chopsticks NY and get 50% off (only Mon-Thu)
$8/hr/p → $4/hr/p

Devoted to Beauty for over 35 Years

Beauty Interview: Katrina of KSS Beauty Spa

Your salon has an extensive treatment menu What are some of the most popular ones?

People like Bioptron Light Therapy, Diamond Dermabrasion and Ultrasound Treatment. These treatments take only 10 minutes each, and you can see your skin lifted and energized. Plus the prices are low! These kinds of quick facials can even be done at lunchtime.

What are your signature services?

Permanent eyeliners, permanent eyebrows, mole removal and facial treatment are some of the featured services. All facial treatments come with a massage that will firm and energize your skin.

Do you see more Asian customers?

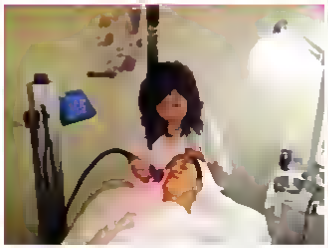
Our customers consist of a combination of Asians and non Asians because our location is close to SoHo, Little Italy and Lower Manhattan.

Does the treatment differ depending on ethnicity?

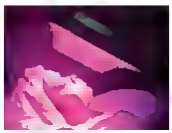
No. The important factor is to diagnose skin conditions correctly. Determine whether the skin is oily, dehydrated and sensitive in addition to the health of the skin layers would be the initial process. Skin type is what's important and not the ethnic group.

Any skincare tips for the summer

There is a need to apply sun protection to your face during summer at least 15 minutes prior to going outside and reapply again once outside under the sun. Lightly apply sunscreen onto the face and be careful not to deep massage it as it might damage your skin. Sunscreen does not last forever and remember to reapply frequently. Those who sweat a lot, go swimming or do anything that may have decreased the concentration should reapply.

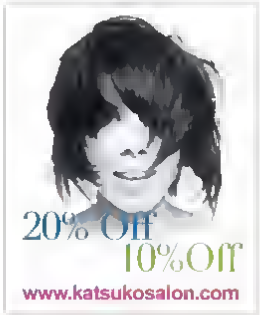


Katrina has almost 35 years of experience as an aesthetician and her salon KSS Beauty Spa has served New York City for about 20 years. "Every year something new is introduced in the beauty industry. In our salon we keep up with trends and changes while providing quality service to our customers."



Bioptron Light Therapy is one of the most popular facial treatments. In just about 10 minutes, your skin will be lifted, tightened and toned.

KSS Beauty Spa
187 Centre St. (bet. Canal & Howard Sts.)
New York, NY 10013
TEL: 212-966-9531 | www.kssbeautyspa.com



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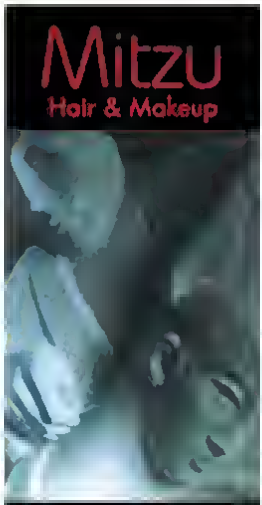
212.966.9531
Mon-Fri. 10am-9pm, Sat & Sun 10am-5pm



Wave 55. Hair Salon
www.wave55salon.com
1059 2nd Avenue New York NY 10022
Bet. 55th & 56th Street
T 212 355 7399
tue-sat 11am-8pm
sun 11am-6pm
closed on monday

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CHOPSTICKS NY

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas.
C Coupon available at www.chopsticksny.com
* Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III
2801 Broadway (at 107th St.) — 212-663-0460 — $60-

Upper West — K's Salon
K's Salon offers a wide variety of beauty services that include precision haircuts, Japanese relaxer/thermal straightening, highlights, perm, man cures, and cures and facials. Reflexology is also available by appt only. First time customers receive a 15% discount.
152 W. 54th St. (bet. Amsterdam & Columbus Ave.) — 212-332-1531 www.ksalon1.com — $77

Upper East — Giovanni-Sacchi
1364 Lexington Ave. (bet. 90th & 91st St.) — 212-360-5557 — $50-

Upper East — Michi*
206 E. 60th St. (bet. 2nd & 3rd Ave.) — 212-752-8225 — $50-

Upper East — Tomoko Shima Hair Salon*
171 E. 92nd St. (bet. Lexington & 3rd Ave.) — 212-722-6626 — $60-

Upper East — Tokuyama Salon*

With experience in the magazines, fashion shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.
230 E. 53rd St. (bet. 2nd & 3rd Ave.) — 646-810-6565 www.tokuyamasalon.com — $60-

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) — 917-432-2687 — $100-

Midtown West — Mingle Salon New York
10 W. 56th St. 2 Fl. (bet. 5th & 6th Ave.) — 212-458-3320 — $60-

Midtown West — Mitzu Hair & Make-up

Mitzu Hair offers smart and elegant styling cuts, styling, make up, color, highlights and straight perm. The owner Mikki provides his clients a relaxing and soothing environment with an inspiring brilliant and glamorous styling with 35 years of experience.
57 W. 57th St. #1204 (at 5th Ave.) — 212-757-5300 www.mitzuhair.com — $135-

Midtown East — Eiji Salon
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.) — 212-935-3454 — $125-

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) — 212-986-2630 — $60-

Midtown East — Hnzuki Hair
328 E. 53rd St. (bet. 1st & 2nd Ave.) — 212-755-2623 — $38-

Midtown East — HEARTS New York Salon*
40 E. 58th St. (bet. Park & Madison) — 212-610-5900 — $70-

Midtown East — Hisako Salon*
141 E. 47th St. 2 Fl. (bet. 3rd & Lexington Ave.) — 212-764-7640 — $60-

Midtown East — Momotaro*
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) — 212-758-2982 — $70-

Midtown East — RH Plus Salon*
RH+
Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening perm. Combination: Also try Smoothing Solution Cashmere Luminance with chemicals that effectively
C
905 3rd Ave. 2 Fl. (bet. 49th & 50th St.) — 212-644-8056 www.rhplusny.com — $60-

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park & Madison Ave.) — 212-688-4744 — $87-

Midtown East — Salon Kinya
8 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) — 212-576-1177 — $85-

Midtown East — T-Gardens New York
328 E. 59th St. (bet. 1st & 2nd Aves.) — 212-355-0105 — $70-

Midtown East — VARTALI SALON
48 East 57th St. (bet. Park & Madison Ave.) — 212-935-4940 — $35-

Midtown East — Wave 55 Hair Salon
1059 2nd Ave. (bet. 55th & 56th St.) — 212-355-7336 — $50-

Chelsea — Cowlicks Japan*
Cowlicks offers a full range of services: styling, color, condition ing treatments, perms, and Japanese hair straightening. In addition you can off set your hectic day with relaxing bodywork done in a mellow environment.
137 W. 19th St. (bet. 6th & 7th Ave.) — 212-367-2123 cowlicksjapan.com — $55

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl. (bet. 19th & 20th St.) — 347-623-2683 — $45-

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) — 212-989-2233 — $58-

Chelsea — Hoshi Coupe I
253 W. 19th St. (bet. 7th & 8th Ave.) — 212-255-0770 — $50-

Chelsea — Ken Shigematsu
256 W. 15th St. (bet. 7th & 8th Ave.) — 646-734-1134 — $80-

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) — 212-620-3846 — $55-

Chelsea — Reiko's Hair & Makeup
256 W. 15th St. (bet. 7th & 8th Ave.) — 646-221-5317 — $50-

Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St. (bet. 7th & 8th Ave.) — 646-436-3277 — $55-

Gramercy — Hair Mates Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) — 646-822-4750 — $55-

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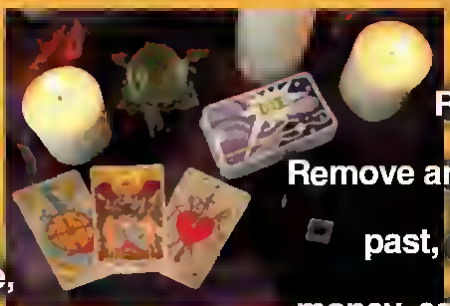

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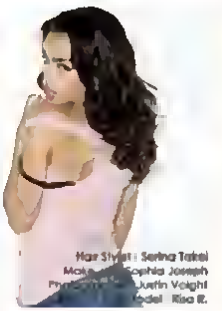

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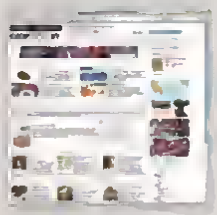

Gramercy **Hayato New York***

HAYATO

The concept of HAYATO-NY is harmonizing the client's inner beauty and outer appearance by using simple and natural styles to express the personalities. They provide the skilled techniques and sensitive customer service of Japan

125 E 23rd St (bet Park & Lexington Ave.) 2nd Fl. | $70-
212-673-7373 www.hayatosalons.com

West Village **Hen Mode** $50-
47# 6th Ave (bet 11th & 12th St.)
646-391-6124

West Village **SEI-TOMOKO W4** $40-
142 W 4th St (Washington Sq Pk & 6th Ave) |
212-477 5475

West Village **YUI SALON*** $70-
323 W 11th St (bet Greenwich & Washington) |
212-647-9903

East Village **009** $60-
319 E 6th St (bet 1st & 2nd Ave.)
212-677 2020

East Village **Ampersond** $60-
242 E 4th St (bet Ave A & B)
212-925-3450

East Village **Olala*** $50-
148 Ave A (bet 9th & 10th St.)
212 777 5252

East Village **Hen Gate** $50-
323 Bowery (bet 2nd & 3rd St.)
212 228-8381

East Village **Hair Mates Downtown*** $45-
13 3rd Ave (bet 7th & St Marks Pl.)
212 777 4612

East Village **Hoshi Coupe II** $45-
214 E 9th St (bet 2nd & 3rd Ave.)
212-505-0383

East Village **i Salon*** $45-
77 E 10th St (bet 3rd & 4th Ave.)
212-505-0537

East Village **K2 Salon*** $85-
219 E 10th St (bet 1st & 2nd Ave.)
212-260-5106

East Village **Kiyora Salon*** $90-
15 E 12th St 2 Fl (5th Ave & University Pl.)
212-414-4488

East Village **Pirke Salon*** $60-
233 E 4th St (bet Ave A & B)
212-673-6209

East Village **O Hair*** $80-
19 Bleecker St (bet Bowery & Layfayette St.)
212-614-6725

East Village **REBIRTH*** $90-
304 E 9th St. (bet Ave B & C)
212-677-1742

East Village **Redge Salon** $45-
263 E 10th St (bet Ave. A & 1st Ave.)
212-777 9343

East Village **SALON VIJIN*** $60-

Salon Vijin has reopened in the Lower East Side with a new passion to evolve to the latest hairstyles and design trends providing even more sophisticated services and technology. First-time customers receive 20% discount

22 East 1st St (bet Bowery & 2nd Ave.)
212-564-0664 www.salonvijin.com

East Village **SEI-TOMOKO 02** $40-
126 E 4th St (bet 1st & 2nd Ave.)
212 473-3320

East Village **SEI-TOMOKO E13** $40-
240 E 13th St (bet 2nd & 3rd Ave.)
212 533-5613

East Village **Shizeo** $65-
927 E 6th St (bet Ave B & C)
212 777 2128

East Village **Takamichi Hair*** $120
283 Bowery St (bet. Houston & Stanton St.)
212 420-7979

East Village **Ueno Salon*** $65-
406 E 9th St (bet. Ave A & 1st Ave.)
212 505-7773

East Village **Yo-C Salon*** $75-

The owner stylist Yoshi unique funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles, and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available

225 E 5th St (bet 2nd & 3rd Ave.)
212-529-0355 www.yo-csalon.com

Lower Mhn **Cocoro Salon** $65-
122 Ludlow St (bet Rivington & Delancey St.)
212 228-9368

Lower Mhn **Kaneko Salon** $40-
91 Clinton St. (bet Rivington & Delancey St.)
212 260-3611

Tribeca **Lotus Salon North Moore** $60-
34 North Moore St (bet Varick & Hudson St.)
212 213-3539

Tribeca **Salon Musa** $75-
150 Sullivan St (bet Prince & Houston St.)
646-484-8033

Soho **Dress hair salon by MIWA** $85-

Your hair is also part of the way you dress but has your hair always left you behind? Enjoy changing your hairstyle freely like a dress. Our role is to provide a unique combination of haircuts color perms, and Japanese techniques to grant you a new hair dress

156 Elizabeth St (bet Kenmare & Spring St.)
646-912-8644 www.dress-hair.salon.com

Soho **Lotus Salon Prince St.** $80-
7 Prince St (bet Bowery & Elizabeth St.)
212 219-3233

Brooklyn **Commune Salon & Grill** $60-
191 Grand St (bet Driggs & Bedford Ave.)
718-384-7412

Long Island **LI Wave** $40-
18 Haven Ave Port Washington NY 11050
516-563-3348

Westchester **Akaee Salon** $55-
7 E Hartsdale Ave Hartsdale NY 10530
914-948-0219

Westchester **Hair Studio NAKA*** $85-
267 Halstead Ave Harrison NY 10528
914-835-0045

Westchester **Hiro's Hair Salon*** $95-
280 Riversdale Ave Greenwich CT 06830
203-769-1620

Westchester **Momotaro*** $80-
2 Spencer Pl 2 Fl Scarsdale NY 10583
914-472 5897

Westchester **Salon Susen** $40-
141 E Hartsdale Ave Hartsdale NY 10530
914-948-7475

New Jersey **Akami Salon*** $40-
2024 Center Ave Fort Lee NJ 07024
201 461-3644

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120 E. 32nd St. **917-833-1406**

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First visit only — **All treatments 20% OFF**
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First time only — **Micro Dermabrasion** $50 (reg. $150)
Multi-Vitamin Facial $75 (reg. $120)

*Various other treatments are available.

Nihon Day Spa 15 W 44th St. 10th Fl. (bet. 5th & 6th Ave.)
Mon-Fri: 10am-9pm, Sat & Sun: 10am-7pm

Reservations required. Please call for details ☎ **212-575-7692**

Opening Special!!
All services 30% OFF
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- Hibiscus Glow facial 60min ~~$95~~ → $66
- Acai Anti-aging facial 90min ~~$150~~ → $105
- Hawaiian Lomilomi 60min ~~$85~~ → $59

All treatments performed by an experienced Japanese aesthetician

Pualani SPA 247 W. 35th St. (bet. 7th & 8th Ave.) 10th Fl. #C
646-703-1742 www.pualanispa.net / Mon-Sat 10am-8pm

JAPANESE GRANDMA'S TIPS
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Getting Over Chronic Fatigue

"Umeboshi green tea" is a helpful remedy. Add 1 teaspoon of umeboshi (pickled plum) paste and 1/2 teaspoon of soy sauce into a cup of green tea. The citric acid from plums helps to beat fatigue. This is effective in treating not only physical, but also mental exhaustion

New Jersey	**Katsuko Salon***	
2039 Lemoine Ave, Bsmt, Fort Lee, NJ 07024 201-585-0699		$60
New Jersey	**Michi Beauty Salon**	
565 River Rd, Edgwater, NJ 07020 201-941-1998		$50
New Jersey	**Salon Dosis***	
170 Main St, Fort Lee, NJ 07024 201 242-0554		$50
New Jersey	**Salon Tomo**	
1617 Parker Ave, Fort Lee, NJ 07024 201-346-0501		$50
New Jersey	**Tosh Hair Supreme***	
1550 Lemoine Ave, Fort Lee, NJ 07024 201-461-3637		$45-

SPA

Upper West	**Salon de Tokyo***	
200 W 57th St, #1308 212-757-2167		$70-
Midtown West	**Nihon Day Spa**	
15 W 44th St 10 Fl, (bet. 5th & 6th Ave.) 212-575-7932		$40-
Midtown West	**Pueloni SPA**	
247 W 35th St, (bet. 7th & 8th Ave.) 646 703-1742		$75-
Midtown West	**SHIZUKA New York**	
7 W 51st St, 6 Fl, (bet. 5th & 6th Ave.) 212-644-7400		$65-
Midtown East	**Hana Day Spa***	
201 E 60th St, (bet. 2nd & 3rd Ave.) 212-752-8228		$100-
Midtown East	**MOONFLOWER SPA***	
8 E 41st St, 3 Fl, (bet. Madison & 5th Ave.) 212-683-8728		$75-
Midtown East	**Spa Mertior**	
1014 2nd Ave, (bet. 53rd & 54th St.) 646 761-9758		$40-
Korea Town	**Aure Wellness Spa**	
48 W. 33rd St, (bet. 5th Ave. & Broadway) 212-695-5559		$130-
Korea Town	**YAK SDN HOUSE***	
36 W. 32nd St, 501 (bet. Broadway & 5th Ave.) 212-564 7474		$150-
Chelsea	**Excy Laser Hair Removal***	
143 W. 29th St, (bet. 6th & 7th Ave.) 212-695-1998		$30-
Chelsea	**Fahylous Living**	
145 W. 28th St, 3 Fl, (bet. 6th & 7th Ave.) 212-273-0556		$100-
Chelsea	**Mist Beauty**	
145 W. 28th St, 3 Fl, (bet. 6th & 7th Ave.) 212-643-3447		$45-
Chelsea	**New York Electrolysis**	

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation- You have nothing to lose but your unwanted hairs!

13 W. 21st St, #904 (bet. 5th & 6th Ave.) 917 210-4388 ext 101 www.electrolysisny.com		$50- /15m n
Chelsea	**Supple Spa**	
56 W 19th St, 2 Fl, (bet. 5th & 6th Ave.) 212-929-5648		$65-
East Village	**TAMAGO Skincare**	
236 E. 13th St, (bet. 2nd & 3rd Ave.) 212-505-1599		$40-

Lower Mhn	**Corine Beauty Center**	
121 Baxter St, (bet. Canal & Hester St.) 212-941-7118		$35-
Lower Mhn	**Facial Spa**	
170-172 Canal St, (Mott & Elizabeth St.) 212-925-5114		$30-
Lower Mhn	**KSS BEAUTY SPA**	

Offering quality services for over 30 years. KSS Beauty Spa provides a complete range of beauty services including facials, microdermabrasion, permanent makeup, spa treatments, massages and nail care. New customers mentioning Chopsticks NY can get Eyelash Extension for $60 (save $20). Permanent Eyebrows for $150 (a 50% discount). Also local customers may receive first time deep cleansing facial for $39

187 Centre St, (bet. Canal & Hester St.) 212-966-9531 www.kssbeautyspa.com/		$35-
Lower Mhn	**Spring Thyme Wellness Spa**	
40 Exchange Pl, #612 (William & Broad St.) 212 385-4373		$40-
Queens	**este de doronko**	
113-45 Union Tpk, Forest Hills, NY 11375 917-886-4004		$60-
Queens	**Spa Castle**	
131-10 11th Ave, College Point, NY 11356 718-939-8300		$35-
Westchester	**este de doronko***	
21 Lake St, White Plains, NY 10603 917-886-4004		$60-
New Jersey	**Hiro's Day Spe**	
45 Franklin Ave, Ridgewood, NJ 07450 201-445-1311		$70-
New Jersey	**King SPA Fitness**	
321 Commercial Ave, Palisades Park, NJ 07650 201-947-8955		$45-

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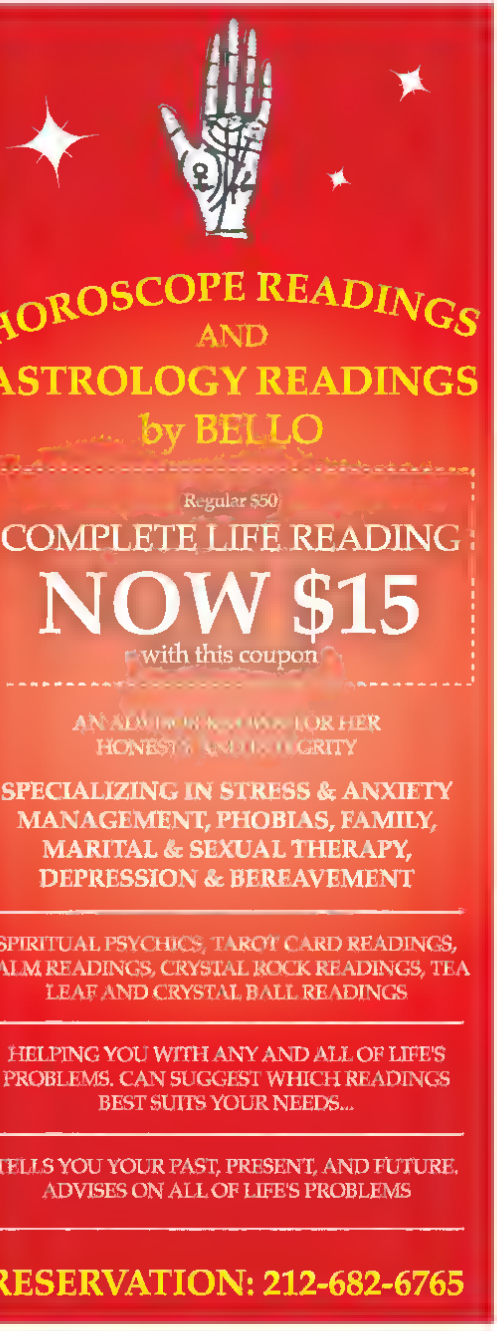

Health Guide

Recommended treatment prices are indicated. Minimum price is indicated under chiropractic.

Coupon available at **www.chopstcksny.com**

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SHIATSU

Upper West — Your True Self
501 Seventh Ave (at Amsterdam Ave) | 212-575-4251 | $75 /60min

Midtown West — Endo Seitai Shiatsu

A veteran practitioner of Seitai with 21 years of experience, Mr. Endo corrects imbalances in your body to improve your posture, alleviate back, arm and neck pain, and increases energy. A skull massage refreshes your body. Appointment is required.

241 W 36th St 2 Fl Buzz 102 (7th & 8th Ave) | 973-551-2933 | $80 /60min

Midtown West — Salon de Tokyo
200 W 57th St #1306 (at 7th Ave) | 212-757-2187 | $70 /60min

Midtown East — Do-in Center

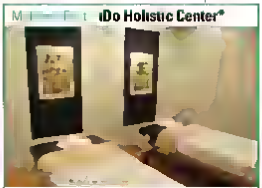
Do-in Center's goal is to prevent surgery and fix pain. If you have tried other therapies and still suffer from chronic pain in your back, neck, shoulder, knee, or feet, try this method of Eastern medicine. Often even X-rays don't show the source of your pain. At Do-in Holistic Center, first, they analyze the fundamental cause of your pain and then use a centuries-old method to stop your pain. Read the testimonials & call them today.

141 E 55th St 2E (bet. Lexington & 3rd Ave) | 212-597-9114 | www.do-in.com | Sessions

Midtown East — Sense NY LLC
16 E 41st St #2 (bet. Madison & 5th Ave) | 212-661-5151 | $75 /50min

Midtown East — Herbal Fairy Wellness Spa
333 E 43th St Lobby O (bet 1st & 2nd Ave) | 212-268-8698 | $80 /60min

Midtown East — iDo Holistic Center*



The destination for physical and mental wellness. Japanese massage spa iDo Holistic Center specializes in shiatsu, acupuncture, and herbal medicine to make your dreams of a healthy life come true. To new clients they are currently offering the Over-50% Off Massage Package which includes 30 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu, Deep tissue and Swedish massages) for $68 (reg. $140).

22 E 49th St (Madison & 5th Ave) | 212-554-5300 | www.idocenter.com | $80 /hour

Midtown East — Keakodo Inc
211 E 53rd St (bet. 2nd & 3rd Ave) | 212-980-0088 | $80 /60min

Chelsea — Cowlicks Japan*
137 W 19th St (bet. 6th & 7th Ave) | 212-367-8123 | $40 /30min

East Village — Kensy
229 E 9th St 2 Fl (bet. 2nd & 3rd Ave) | 212-253-6171 | $45 /60min

Lower Manhattan — Health Trail CD
23 Pell St 2 Fl (bet. Mott & Doyers St.) | 212-608-2212 | $48 /60min

Lower Manhattan — Whole Health Wellness Center & Med Spa
34 Howard St 2 Fl (bet. B'way & Crosby St) | 212-625-8366 | $55 /60min

New Jersey — Endo Seitai Shiatsu NJ
23 Kingsland St 2 Fl Nutley NJ 07110 | 973-551-2839 | $80 /60min

ACUPUNCTURE

Midtown West — Nihon Medical Group
15 W 44th St 10 Fl (bet. 5th & 6th Ave) | 212-575-8310 | $60 & up

Midtown West — Vital Balance Healing Center
241 W 37th St #405 (bet. 7th & 8th Ave) | 212-470-3258 | $35 /60min

Midtown West — Yamaguchi Acupuncture*

One of the most distinguished acupuncturist and Kampo herbalists with 36 years of experience. Licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digestive problems. www.yamasherbs.com

161 W 54th St #21 (bet. 6th & 7th Ave) | 212-246-7582 | www.yamaguchiacupuncture.com | Acupuncture

Midtown East — Acamed Center*
150 E 56th St #1C (bet. 3rd & Lexington Ave) | 212-866-8877 | $90 /60min

Midtown East — Amy Nature Center
137 E 47th St 1 Fl (3rd & Lexington Ave) | 212-317-9720 | $80 | Asst

Chelsea — Love & Compassion
48 W 21st St 7 Fl (bet. 5th & 6th Ave) | 212-242-8701 | $140 /120min

Chelsea — SuHu Natural Health
1 Union Sq W #715 (at E 14th St) | 212-691-9281 | $80 /Asst

Soho — Mushin Acupuncture*
50 Greene St 2fl (bet. Broome & Grand St) | 347-625-7242 | $75 & up

Queens — Chun Gai
133-47 Sanford Ave #1G Flushing, NY 11355 | 718-887-9222 | $50 /45min

Long Island — Kimare Acupuncture
637 Willis Ave Williston Park NY 11596 | 516-962-1202 | $60/acu $40/asst

New Jersey — Dr Hong
6135 Bergenline Ave #3 West NY NJ 07093 | 201-854-8488 | $70 /30min

DOCTOR

Upper East — Charles K. Loving*
17 E 64th St (bet. 5th & Madison Ave) | 212-861-7373 | Cosmetic Surgery

Midtown West — Anshin Medical Health Care
36 W 44th St #303 (bet. 5th & 6th Ave) | 212-730-8010 | General Clinic

Midtown West — Nihon Medical Group
15 W 44th St 10 Fl (bet. 5th & 6th Ave) | 212-575-8310 | General Clinic

Midtown East — Dental Serenity

Dr. Nancy Chang is a winner of the American Academy of Implant Dentistry Award. Dental Serenity offers free dental consultation with Bam-Spin-Eh-Nal honors pain free dental injections and digital X-ray system. [Emergency Line: 917-930-7161]

421 Madison Ave #1600 (bet. 48th & 49th St) | 212-247-8631 | www.dentalserenity.us | Dentist

Midtown East — Haruya Fujiwaki PhD
117 E 57th St #1A (bet. Lex & Park Ave) | 212-213-2627 | Psychologist

Midtown East — iDo Holistic Center*

Do Holistic Center specializes in Kampo Eastern herbal medicine and provides treatments for physical and psychological problems unique to females (PMS, menopause), migraines, allergy and constipation. A 30-min consultation is $20 (reg. $80) for new patients.

22 E 49th St (Madison & 5th Ave) | 212-593-5300 | www.idocenter.com | Herbal Medicine

Midtown East — Japanese Medical Practice
55 E 34th St 2 Fl (bet. Park & Madison Ave) | 212-683-2119 | General Clinic

Midtown East — Midtown Dental Group
155 E 55th St #301 (bet. Lex. & 3rd Ave) | 212-759-5595 | Dentist

Midtown East — Morledge Medical
150 E 58th St 11Fl (at Lexington Ave) | 212-583-2830 | Clinic

- Acupuncture
- Massage
- Chinese Herbal Medicine

Most insurance accepted

50 Greene St 2fl (bet. Broome & Grand St) | 347-625-7242 / 347-849-5431 | idoc@mushinacupuncture.com / mushinacupuncture.com

Chelsea — Haruna Miyamoto SW
364 W 18th St #3C (bet. 8th & 9th Ave) | 347-403-3508 | Social Worker

New Jersey — Edgewater Family Care Center
725 River Rd #202 Edgewater NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanese Women's Center
370 Palisade Ave. 3 Fl. Teaneck, NJ 07666 | 201-747-2284 | OB/GYN

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee NJ 07024 | 201-944-1008 | OB/GYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic*

Japan has named "bonesetters" to help with many conditions for thousands of years. Chiropractors align the spine, assisting in normal nerve function. Dr. Cucci is a specialist in achieving optimal health and wellness for his patients.

131 E 61st St (bet. Park & Lexington Ave) | 212-980-9332 | www.nuccihopractor.com | $100+ /Visit

OTHER

Midtown East — Pilan Thai Massage
211 E 43rd St (bet. 2nd & 3rd Ave) | 347-606-4396 | $100 /90min

Upstate — Body By Chizuru
40 Memorial Hwy New Rochelle, NY 10801 | 917-699-9570 | Personal Trainer

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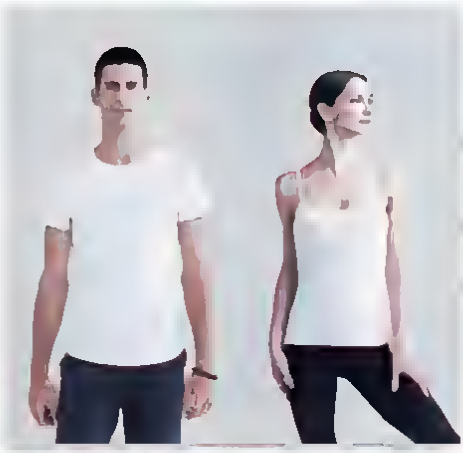
MONO-logue

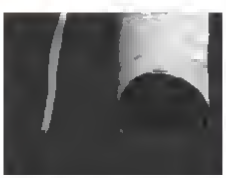
"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

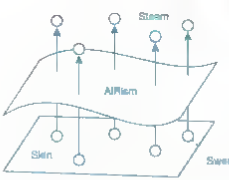


Developed in collaboration with Japan's leading fabric and material manufacturing companies Toray and Asahi Kasei UNIQLO's innovative summer material AIRism combines breathable fibers with cross-woven nylon acting like a second skin but leaving the wearer feeling cool and comfortable during the warm summer months

AIRism is available in a variety of designs and colors for both men and women. In addition to quick drying function the fabric's amazing stretching ability allows for a perfect fit conforming to the body

Men's AIRism is made of an ultra-fine fiber which is only 0.006 millimeters thick, approximately 1/12 that of a strand of hair. It feels as smooth and light as a second skin.





Cupro excrete moisture on the skin

One of the most important raw materials for women's clothing is cupro a rare fiber that comes from cotton linter. Known as the "breathable fiber," cupro possesses outstanding moisture absorption and desorption properties

Vol. 32 - MONO of the month

UNIQLO's AIRism

UNIQLO has amazed American audiences with its expansive lineup of products, in particular winter items ranging from HEATTECH and Ultra Light Down to reasonably priced cashmere sweaters and fleeces. This innovation has continued and now brings an offering for the warm weather. This March, UNIQLO debuted AIRism, its newest technology which was developed in coordination with leading fiber technologists. With stretchable fabric that conforms to the body which was designed to fit wearers like a second skin, it is being called summer's answer to HEATTECH and is a must-have item for the upcoming steamy months.

AIRism products leave the user feeling cool and comfortable in the heat. They wick away sweat to keep the wearer dry, while the use of ultra-fine fibers in the material ensures a smooth and silky feeling next to the skin. For this reason, AIRism is the perfect base layer to go under office shirts or summer dresses. This clothing offers superior drying action with anti-odor and anti-bacterial properties, enabling you to feel confident about your appearance throughout the day. With prices from $9.90 - $19.90 and a range of styles and colors, including bras, camisoles, boxer shorts, tank tops and tees in neutrals, pastels, stripes, polka dots, prints and lace, you are sure to find items that suit your style and budget.

AIRism products were designed differently for each gender, in recognition of the fact that their bodies function differently. For example, men tend to perspire more so UNIQLO made men's AIRism with enhanced moisture absorbency and quick-dry functionality. Women tend to become cold more easily, so UNIQLO designed women's AIRism to absorb and release moisture in order to prevent chills from damp garments. The women's clothing is made with the raw material cupro, a rare fiber that comes from cotton linter. It is known as a breathable fiber that possesses outstanding moisture absorption and desorption properties. In collaboration with the companies, Asahi Kasei and Toray, UNIQLO developed a composite thread by combining cupro with modified cross-section nylon fibers. The men's clothing was also developed in conjunction with Toray, and similarly employs ultra-fine fiber which creates tiny spaces to increase absorbency. In addition, because kids tend to sweat more than adults, this was taken into account when designing the children's line. AIRism manages to provide the ultimate comfort while looking good too.

AIRism is not only fashion worthy, but has practical uses for things like athletics. UNIQLO global brand ambassador and multiple Grand Slam Champion number 1 tennis player in the world, Novak Djokovic endorsed it by saying, "I totally forgot I was wearing it. When I'm playing, the smallest things can get on my nerves. But ever since I started wearing AIRism, I don't worry about it anymore. When I'm wearing one under my polo shirt, I can feel the perspiration drying instantly. The fabric always stretches to fit my most strenuous moves. With this on, I can concentrate on my game." Even if your job does not take you onto the court battling other tennis professionals, revolutionary AIRism products can certainly make getting through the dog days of summer a little bit more pleasant this year.

UNIQLO USA, Inc
450 W. 14th St., 7th Fl.
New York, NY 10014
www.uniqlo.com

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

© Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave. (bet. 79th & 80th St.)
212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-6545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.)
212-534-0275 — Accessories

Upper East — SEIGO NECKWEAR
1246 Madison Ave. (bet. 89th & 90th St.)
212-987-0181 — Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.)
877-486-4756 — Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.)
877-486-4756 — Clothing

Midtown East — Miki House
1600 3rd Ave. (at Bloomingdale's) — Clothing

Chelsea — Junko Yoshioka
224 5th Ave. 2 Fl. (bet. 25th & 26th St.)
212-206-5302 — Clothing

Gramercy — Brodelis New York*
66 Madison Ave. (bet. 27th & 28th St.)
212-689-2223 — Lingerie

West Village — Yemek
321 1/2 Bleecker St. (bet. Christopher & Grove)
212-807-9100 — Clothing

East Village — ARGOSY
426 E. 9th St. (bet. Ave. A & 1st Ave.)
212-562-7918 — Clothing

East Village — Healthier Life
291 E. 5th St. (bet. Ave. B & C)
917-806-5587 — Lingerie

East Village — Local Clothing
329 E. 9th St. (bet. 1st & 2nd Ave.)
212-777-3850 — Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-0443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724 — Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.)
212-571-0303 — Clothing

Tribeca — Miko Inatome
93 Reade St. 2 Fl. (bet. 8th & 9th Ave.)
212-966-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431 — Accessories

Soho — Brodelis New York*
211 Elizabeth St. (bet. Prince & Spring St.)
212-641-5625 — Lingerie

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-613-1065 — Eyewear

Soho — Kaori's Closet
71 W. Houston St. (Wooster St. & W. B'way)
212-367-7788 — Lingerie

Soho — Mieko Mintz
66 Thompson St. (bet. Spring & Broome St.)
212-627-1524 — Clothing

Soho — R by 45rpm
159 Mercer St. (bet. Prince & Houston St.)
917-237-0045 — Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.)
917-237-8800 — Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.)
212-966-9066 — Clothing

Queens — Brodelis New York*
135-20 39th Ave. #HL 219 Flushing, NY 11354
718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652
877-486-4756 — Clothing

J-POP CULTURE

Midtown West — Book Off*
42 W. 45th St. (bet. 5th & 6th Ave.)
212-685-1410 — Book

Midtown West — Jim Henley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway)
212-268-7088 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8192 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.)
212-802-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0960 — Anime

West Village — AC Gears

Dubbed by Huffington Post as NYC's Import Gadget Emporium" AC Gears is a curated, one-of-a-kind design gadget electronics store in the village featuring import toys, headphones, watches and more. Free shipping on orders over $100 via the website!

93 E. 9th St. (Broadway & University Pl.)
212-260-2259 www.acgears.com — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12th & 13th St.)
212-473-1576 — Toy

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. & St. Marks Pl.)
212-533-7390 — Video Rental

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  1 Moving in/out Cleaning

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www.cleanapplenyc.com / info@cleanapplenyc.com

East Village **St Marks Comics**
11 St Marks Pl (bet. 2nd & 3rd Ave.) 212-598-9439 — Manga

East Village **Seemse Mart**
4 Stuyvesant St. (bet 3rd Ave. & 9th St.) 212-554-3040 — Video Rental

East Village **Toy Tokyo***
91 2nd Ave. (bet 5th & 6th St.) 212-673-5424 — Toy

East Village **Video Games New York***
202 E 6th St. (at 3rd Ave.) 212-539-1039 — J Goods

Soho **kidrobot**
118 Prince St. (bet. Greene & Wooster St.) 212-966-6696 — Toy

Soho **Seemse Mart, Soho**
484 Broome St. (W. Broadway & Wooster St.) 212-213-0033 — Video Rental

Brooklyn **Zakka Corp***
156 Plymouth St. (bet. Jay & Pearl St.) 718-801-8037 — Book

Queens **Anime Castle***
35-32 Union St. Flushing, NY 11354 347-431-1296 — Anime

Long Island **Anime Castle**
77 Sebring Ave. Mineola, NY 11501 516-214-4494 — Anime

TRADITIONAL

Upper East **Seru Japanese Pottery***
950 Lexington Ave. (bet. 69th & 70th St.) 212-772-3243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave. (at 45th St.) 212-661-3333 — Dishware/ General

Midtown East **Mitsumoto Kitchenware***
50E 5th Ave. (at 45th St.) 212-493-3747 — Confectionery

Midtown East **Precious Pieces**
5 Tudor City Pl. (bet. 40th & 41st St.) 212-682-8505 — Porcelain

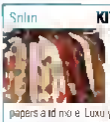
Chelsea **KYOTOYA***
23 W. 13th St. (bet. 5th & 6th Ave.) 212-414-0720 — General

East Village **Makari**
97 3rd Ave. (bet. 12th & 13th St.) 212-995-5588 — Antique/ General

Tribeca **Korin***
57 Warren St. (bet. Church St & W. Broadway) 212-587-7021 — Dishware/ General

Soho **Kimono House**
131 Thompson St. (bet. Spring & Houston) 212-505-0232 — Kimono

Soho **KITEYA SOHO***



Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi papers and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
48 Broome St. (bet. Mercer & Greene St.) 212-219-7505 www.kiteya.com — General

Queens **Seito Trading**
41-28 27th St. Long Island City, NY 11101 718-472-5413 — Dishware

New Jersey **Mars New York**
595 River Rd. Edgewater, NJ 07020 201-945-1134 — General

Pennsylvania **Morihata International**
428 N. 13th St. #2C Philadelphia, PA 19123 215-238-1328 — General

Online **J-Life International, Inc**

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PO Box 1999 Conway NH 03818 855-993-3231 www.jlifeinternational.com — Home Decor

Online **Wuhao New York**
538 W. 111th St. (bet. Broadway & Amsterdam) 212-231-8162 — Towel

GALLERY

Upper West **Gallery Sekiko**
165 W. 89th St. (bet. Broadway & Amsterdam) 212-496-3263 — Gallery

Chelsea **Annex Art Gallery**
529 W. 20th St. (bet. 9th & 10th Ave.) 212-727-3030 — Gallery

Chelsea **NYCoo Gallery***
133 Broadway #335 (bet. 25th & 26th St.) 212-360-1148 — Gallery

Chelsea **Omshi Gallery**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-695-8935 — Gallery

Chelsea **Po Ae**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-967-4199 — Gallery

Lower Mhn **Asian American Arts Ctr**
111 Norfolk St. (bet. Rivington & Delancy St.) 212-233-2154 — Gallery

Lower Mhn **gallery oostwentyeight**
128 Rivington St. (bet. Norfolk & Essex St.) 212-674-0244 — Gallery

Queens **Gallery Gen**
47-06 36th St. Long Island City, NY 11101 718-392-7717 — Gallery

OTHER

Midtown West **Toho Shoji N.Y.***
999 6th Ave. (bet. 38th & 37th St.) 212-695-7465 — Jewelry Supply

Midtown East **Ippodo Tea**
125 E. 39th St. (bet. Lex & Park Ave.) 212-370-0609 — Other Goods

Midtown East **Terry May***
159 E. 53rd St. (bet. 3rd & Lexington Ave.) 212-909-0303 — Other Goods

Gramercy **Hasegawa**
20 24 E. 20th St. (bet. Park & Broadway) 212-475-7484 — Other Goods

Lower Mhn **The Mandarin's Tea Room**
21 Howard St. #201 (Lafayette & Broadway) 917-267-1091 — Other Goods

Online **IKI Japan**
www.ikijapan.com 650-566-5764 — Other Goods

Online **JPstatus**
www.jpstatus.com 855-330-9536 — Other Goods

Online **LUPICIA Fresh Tea**
www.lupicausa.com 866-574-4832 — Other Goods

School Guide

The following is a list of schools where you can learn Japanese culture

© Coupon available at **www.chopsticksny.com**
★ Chopsticks NY available to pick up

LANGUAGE

Upper West **Yoga True Self**
501 Seminary Row (at Amsterdam Ave.) 212-876-4251 — Japanese

Midtown West **NY Japanese Language**
257 W. 38th St. 14 Fl. (bet. 7th & 8th Ave.) 646-345-5777 — Japanese

Midtown West **The Nippon Club/JFNY**

JF Japanese language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn more! Here Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info
145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223 www.nipponclub.org/culture — Japanese

Midtown East **Amity Language Institute***
124 E. 40th St. #203 (at Lexington Ave.) 212-687-8374 — Japanese

Midtown East **ibec language institute inc.***
305 Lexington Ave. #300 (bet. 40th & 41st St.) 212-867-2000 — Japanese

Midtown East **Hills Learning**

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Test lessons are available, with no mandatory material or registration fees.
380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.) 212-551-7903 www.hillslearning.com — Japanese

Midtown East **Japan Society**
333 E. 47th St. (bet. 1st & 2nd Ave.) 212-715-1256 — Japanese

Midtown East **Laogeoge House**

Specialized Japanese instruction is provided at all levels. Literature business, movie classes for advanced/intermediate learners; program for heritage learners; training for lawyers, journalists, consultants. JLPT prep. Effective methods of learning Kanji and Kana are used.
211 E. 43rd St., #1106 (bet. 2nd & 3rd Ave.) 212-949-5455 www.languagehouse-nyc.com — Japanese

Midtown East **PC Tech***
317 Madison Ave. #600 (at 42nd St.) 212-808-4754 — Japanese

Midtown East **Resort New York**
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.) 212-867-8700 — Japanese

Korea Town **BYJ USA Culture Class**
350 5th Ave. 59 Fl. (bet. 33rd & 34th St.) 212-601-2720 — Japanese

Chelsea **ABC Language Exchange***
146 W. 29th St. #6E (bet. 6th & 7th Ave.) 212-563-7580 — Japanese

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JAPAN POP QUIZ

This image is the outline of a prefecture in Japan
Which prefecture is it?

1. Fukui Prefecture
2. Yamagata Prefecture
3. Kochi Prefecture
4. Kanagawa Prefecture

Chelsea — **Teen*** — Japanese
43A W 13th St (bet 5th & 6th Ave)
212-645-2500

East Village — **NYCNDA** — Japanese
visit by appointment only
212-677 3252

Tribeca — **Tribeca Laegeage** — Japanese
22 Harrison St (bet. Hudson & Greenwich St)
212-213-5533

Long Island — **Loeg Isleod Jopaeese** — Japanese
21 Beacon Hill Rd Port Washington NY 11050
516-883-5745

Westchester — **Go!NihoeGo Language** — Japanese
PO Box 33 White Plains NY 10605
914-255-5288

Purchase — **Kaio Academy of New York** — Japanese

This summer Keio Academy of New York will hold a two week cultural exchange residential program for middle and high school students from Japan and the US. Online application will open on January 2013

3 College Rd Purchase, NY 10577
914-701-9454 www.keio.edu

New Jersey — **Japanese-American Society of New Jersey*** — Japanese

Their language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype

304 Main St 2nd Fl Fort Lee NJ 07024
201-461-6133 www.jasofnj.com

Westchester — **WCC/Continuing Edu*** — Japanese
75 Grasslands Road Valhalla NY 10595
914-606-6830

New Jersey — **R/Liego Leorneg Center** — Japanese
2460 Lemoine Ave #104 & 105 Fort Lee NJ
201-947-4707

TRAOITIONAL

Upper West — **Ikenobo Ikebooe School** — Ikebana
30 W 60th St #6K (Broadway & Columbus)
212-757-6748

Upper West — **Seikou Shodo** — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 5th dan – the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Bokuga (ink painting) meetings are also held. Email seikou5102009@gmail.com for more details

315 W 61st St (at West End Ave)
212-247 2586 www.seikoushodou.com

Upper West — **Sogetse Ikebooe School** — Ikebana
201 W 70th St (at Amsterdam Ave)
212-873-6115

Upper East — **Ureseeke Chonoyu Ctr** — Sado
153 E 69th St (bet. 3rd & Lexington Ave)
212 308-8161

Midtown West — **Elies NewYork Floral Design** — Ikebana
15 W 44th St 11 Fl (bet 5th & 6th St)
212-661-3696

Midtown West — **NIHONWASDU USA** — Kimono
1410 Broadway #2818 (bet 38th & 39th St)
212-819-0500

Midtown West — **N Y. Togei Kyoshitse*** — Pottery

N Y Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional arts and crafts, aesthetics and functional quality of togei. 2.5 hour trial class is $35. Unlimited studio use for open studio members

5 W 30th St 3 Fl (bet Broadway & 5th Ave)
212 268-1711 www.nytogei.com

Midtown West — **The Nippoe Cleb** — Sado
145 W 57th St (bet 6th & 7th Ave)
212 581-2223

Midtown East — **Lotus Books and Gifts** — Ikebana
151 E 57th St. 3 Fl (bet. 3rd & Lexington Ave)
212 744-5123

Chelsea — **Ikebana Howers New York** — Ikebana
1133 Broadway #230 (bet 25th & 26th St)
212-255-6766

Lower Mhn — **Takemori Calligraphy Class** — Calligraphy
31 Bond St (bet Bowery & Lafayette St.)
917-679-2182

Soho — **Kimooo House** — Kimono
131 Thompson St (bet. Prince & Houston St)
212 505-0232

Queens — **Nosho-kai Ryukyu Dance School** — Dance
242-17A Oak Park Dr Douglaston NY 11362
718-631-2637

Japan — **Dhera School** — Ikebana
DharaNYC@aol.com
201-385-0353

Upper West — **Aikido Up Here** — Aikido
3 Henshaw St (Riverside Dr & Dyckman St)
646-453-6700

MARTIAL ARTS

Upper West — **Kokoshi Bodo Institute** — Judo
332 Riverside Dr (bet 105th & 106th St.)
212-666-6777

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212-875-0826

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246 W 69th St (bet. Amsterdam & 10th Ave)
212 799-5500

Upper West — **UWS Kenshukai Karate*** — Karate
326 Columbus Ave (bet 105th & 106th St)
212 222 1172

Upper East — **Aikido Shoho Dojo** — Aikido
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646-509-3212

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212-828-5678

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500 8th Ave 12 Fl (bet 35th & 36th St)
212-537-6441

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214 W. 29th St. 3 Fl (bet. 7th & 8th Ave.) 212-260-0527

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37 W. 26th St. 9 Fl (6th Ave. & Broadway) 212-480-9000

Chelsea **New York Aikikai*** — Aikido
142 W. 18th St. 2 Fl (bet. 6th & 7th Ave.) 212.242-6246

Chelsea **Shorinji Kempo NYC Branch** — Karate
151 W. 26 St. 6 Fl (bet. 6th & 7th Ave.) 347.277-4351

Chelsea **U.S. Budo Kai-Kan*** — Mix
110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) 212-807-7336

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61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.) 212/924-0511

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4 W. 18th St. 3 Fl (bet. 5th & 6th Ave.) 212-677-7228

East Village **Kenshi Honma Dojo** — Karate
54 E. 11th St. 5 Fl. (Broadway & University) 212-505-3656

East Village **New York Jiu Jitsu*** — Jiu Jitsu
99 Broadway Bsmt. (at Bond St.) 212-343-9310

Tribeca **Ken Zen Institute** — Kendo
54 Thomas St (bet. Church St. & W. Broadway) 212-405-9104

Tribeca **Oishi Judo Club*** — Judo
547 Greenwich St. (Vandam & Charlton St.) 212-965-6850

Brooklyn **Aikido of Park Slope** — Aikido
555 5th Ave. (at 15th St.) 718-788-5332

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Staten Island **Judo & Jujitsu Dojo** — Judo
3302 Amboy Rd. Staten Island, NY 10308 718-419-0150

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New Jersey **Yoshitsune Jujutsu Kai** — Jiu Jitsu
434 Broadway Bayonne, NJ 07002 201 725-9019

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Upper East **National Academy** — Other School
1083 5th Ave. (at 89 St.) 212-369-4490

Upper East **Snow Weaving Arts** — Other School
227 E. 87th St. (bet. 2nd & 3rd Ave.) 212-722-2696

Midtown West **Mud, Sweat & Tears** — Pottery
654 10th Ave. (at 46th St.) 212-974-9121

Midtown West **The Nippon Club** — Dance
145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223

Midtown West **The School for Strings** — Music
419 W. 54th St. (bet. 9th & 10th Ave.) 212-315-0315

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113 W. 22nd St. 6th Fl. (bet 6th & 7th Ave.) 212-613-0939 www.tokikyudojo.org

Tribeca **Florentine School** — Music
384 Broadway (bet. Walker & White St.) 212-625-6397

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Mt. Fuji As Cultural World Heritage

The iconic Mount Fuji, admiringly referred to by the Japanese people as "Fuji San" will soon be officially listed as a cultural World Heritage site. It was recommended by UNESCO's International Council on Monuments and Sites in early May with formal approval expected in June, joining Japan's 12 other cultural and four natural sites. The recognition is well deserved, as this natural landscape of Japan blends religious and artistic traditions.

At 3,776 meters high (12,388.45 feet high), it is Japan's highest mountain and active volcano, which borders both Shizuoka and Yamanashi prefectures and is located about 100 kilometers (62 miles) southwest of Tokyo. Mount Fuji's slopes are home to five lakes and various Shinto temples.

Considered the national symbol of Japan, Fuji San is a distinct feature of the country's national features and topography. The symmetrical cone shape of its peak perfectly represents the Japanese aesthetic of harmonious balance of beauty and its magnificence is depicted in countless poems, paintings, ukiyo-e woodblock prints and literature throughout history. The volcano is seen as a symbol of nature worship, and since ancient times a sacred part in both Buddhist and indigenous Shinto traditions. About 300,000 people make the religious pilgrimage of climbing Fuji San each year during the brief summer climbing season. They make the trek to experience the beauty and rarity of *goraiko*, which means to watch the sunrise from its peak.

Fuji San is relatively easy to climb and the trail to the summit is open to the public only from July 1 through August 31. The hillsides are divided into ten levels, each of which is marked as a station, and 19 huts serve hikers accommodation and meals. During the climbing season, buses and cars are allowed up to the fifth station, where the magnificence of Fuji San can be enjoyed in all seasons without having to climb all the way to the top. The fifth station is easily accessible by train and bus from Tokyo using the JR Tokaido Shinkansen Line "Kodama" to Shin-Fuji Station (1 hour and 15 minutes) then 2 hours and 15 minutes on the Fuji Kyuko Bus. The real hike starts above the fifth. The hillside spread of Mt. Fuji opens its trails to the summit in four routes, each of which has different characteristics, hiking levels and times to reach the summit.

Yoshida-gachi Trail
The most popular trail starts from the fifth station and it takes about 6 hours to the top passing 18 huts.

Gotemba-gachi Trail
This trail takes the longest time to reach the summit. The trail traverses on layers of volcanic ash, sand and pebbles that may catch your step, however, the panoramic view of Gotemba City is fascinating.

Subashiri-gachi Trail
For those who'd like a hike easy enough for children and senior hikers from Gotemba Station, take a bus to the Subashiri-guchi trail entrance. Sengen Shrine stands with 65 foot cedar trees at the entrance. Past the fifth station on this trail is Sho-Fuji (Small Fuji) at the elevation of 6,233 feet, with a stunning view of Fuji San and a few lakes at the bottom.

Fujiaomiya-gachi Trail
The beginning of this trail starts from the highest elevation among the four (7,874 feet).

HIGHWAY SERVICE AREAS WITH GREAT VIEWS OF MT. FUJI

For those driving in the Fuji San area, the majestic figure can be enjoyed at many highway service and parking areas, which sell many Fuji San omiyage (souvenirs), specialty items and local dishes. Many have high rankings for their food courts, restaurants and omiyage stock.

Fujikawa SA Tomei Expressway West Bound
(Shizuoka Prefecture)
Be sure to try the sakura shrimp tempura cakes, which are caught from Suruga Bay, Shizuoka.

Futaba SA Chuo Expressway
(Yamanashi Prefecture)
A famous sweet is the Shingen Mochi, named after a well-known warlord. It is a small rice cake covered with soybean flour and drizzled with brown sugar syrup.

Kawaguchiko SA Chuo Expressway
(Yamanashi Prefecture)
Lake Kawaguchiko located on the north side of the foot of Mt. Fuji has a spectacular view of the mountain, with the inverted image reflected in the water, which has been infamously depicted in ukiyoe woodblock prints.

Lake Ashinoko, Hakone SA Tomei Expressway
(Kanagawa Prefecture)
The view of Mt. Fuji from the lakeside is especially beautiful during the autumn season.

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Japan. Endless Discovery

Everyday Goods From Japan to Make You Eco-Conscious

Products made in Japan are known to be high quality, high performance and well designed, but these offerings include much more than home electronics and computers. A good place to see some of Japan's newest and coolest gift items and lifestyle products is at the New York International Gift Fair, a treasure box of ideas for your life. At the show's Japan Pavilion, Chopsticks NY found a couple of breakthrough products from Japan that will soon be available in the U.S.

Recurring words at this year's show were "eco" and "nature." Polar Ice by **Manos** is an ice cube maker that reminds us of the dangers of global warming. The silicone trays produce a polar bear and penguins riding on glaciers. What kinds of thoughts will cross your mind as you watch the cute ice animals gradually melting?

Hinoco is a diffuser made of hinoki wood (a species of cypress native to Japan), which is famous for its beautiful grain and aroma. A few drops of oil on top of the hinoki diffuser creates a unique blend of the oil and the natural hinoki scent, giving your room a true forest smell. Produced by **@aroma** in collaboration with **moreTrees**, a Japanese organization devoted to forest conservation, hinoco diffusers are made of wood from thinned forests, with part of the proceeds going to the organization. The Japanese aromatherapy company @aroma also produces a variety of other products, including aroma stones and USB diffusers.

Other wooden items that drew attention were the masu cups produced by **MASUYA**. These small, square cups known as masu were originally used to measure foods such as rice and soy sauce, but in modern days they are more commonly used as sake cups, especially at celebratory events. Since masu means "growth" in Japanese, it is the perfect vessel for prosperity and happiness. To best display the beautiful wooden grain and natural aroma of the hinoki wood, masu cups are usually unstained, but MASUYA also creates some stylish, colorful versions that still show off the wooden texture. They are currently available at the Paul Smith flagship store in New York City.

Bringing nature to your home in chic forms will give you peace as well as make you environmentally aware.

Info:
Manos
www.manos.shop-pro.jp

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www.at-aroma.com

moreTrees
www.more-trees.org

MASUYA
www.masuza.co.jp

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Exhibition

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Exhibition "Dust Collector" and "Piece of Cake"

hpgrp GALLERY NEW YORK

hpgrp GALLERY NEW YORK is presenting the opening of two exhibitions "Dust Collector" by Nao Matsumoto and "Piece of Cake" by Lori Kirkbride. "Dust Collector" is a mini series of exhibitions that focuses on past works by Matsumoto, which are sculptures laden with conceptual layers indicated with symbols, motifs and puns. Kirkbride will be exhibiting her new work as well as her "Piece of Cake" installation, which is composed of 1000 paintings covering the main gallery wall.

Location: 529 W. 20th St., (bet. 10th & 11th Aves.), New York, NY 10011
TEL. 212-727-2491 / www.hpgrpgallery.com

May 30 - June 2

Annual Ikebana International Flower Display

Ikebana International New York

Ikebana International NY Chapter's "Annual Ikebana Display" is returning to the Metropolitan Museum of Art with another fantastic display of beautifully arranged flowers. Exhibited flower arrangements represent different styles of various ikebana schools, from traditional to contemporary.

Location: The Metropolitan Museum of Art
1000 5th Ave., New York, NY 10028 / TEL. 212-535-7710
Info: www.ikebanany.org

Performance

May 30

"Transmigration" Dance Premiere

Saeko Ichinohe Dance Company

For over four decades, the New York based Saeko Ichinohe Dance Company has celebrated the fusion of Eastern and Western tradition and innovation through dance. At the Ailey Citigroup Theater on May 30, the company will be presenting the world premiere of "Transmigration," as well as other works showcasing the imaginative interpretations of diverse Japanese art forms into the modern dance vocabulary.

Location: 405 W. 55th St., (at 9th Ave.)
New York, NY 10019
Info: saekoichinohedance@gmail.com
TEL. 646 369-4068
www.ichinohedance.org

June 23

Salon Series No. 47, "Chinese Opera and Japanese Classical Theater and Dance: Their Gestures and Stylization"

Sachiyo Ito & Company

Kun Opera singer/actress, Qian Yi and Sachiyo Ito will be presenting a co-demonstration on the abstraction and stylization of gestures in acting and dancing at the Tenri Cultural Institute. Following the gesture demonstration, a Kun Opera and a Kabuki dance will be performed and also look forward to an exciting collaboration on a Chinese poem by Qian Yi and Sachiyo Ito. Tickets are $15 ($10 (senior & student). The show will start at 3 pm.

Location: 43 W. 13th St., (bet. 5th & 6th Aves.)
New York, NY 10011
www.tenri.org
Info: Sachiyo Ito & Company
TEL. 212-627-0265
www.dancejapan.com

July 18 - 28

Lincoln Center Summer Festival 2013 Presents "Matsukaze"

Lincoln Center

Lincoln Center Festival 2013 brings an eclectic mix of artists and productions representing over 50 countries with the idea of presenting audiences something that they could not see anywhere else. As part of the festival, Lincoln Center will present a production of Matsukaze ("wind in the pines") starting July 18. Matsukaze tells the story of two female spirits, who wander the porous boundary of the living and the dead in hopes of being freed from a former mortal lover. Inspired by a popular 15th-century play, the opera features an ethereal score by Toshio Hosokawa, one of Japan's most prominent living composers of contemporary classical music.

Location: Gerald W. Lynch Theater
500-598 W. 59th St.
(bet. 10th & 11th Aves.)
New York, NY 10019
TEL. 212 721-6500
www.lincolncenterfestival.org

Lecture/Forum/ Film/Festival

June 28 - July 14

New York Asian Film Festival 2013

Subway Cinema and Film Society of Lincoln Center

The New York Asian Film Festival (NYAFF) is North America's leading festival of popular Asian cinema and selects only the best, strangest, and most entertaining movies to screen, ranging from mainstream blockbusters and art-house eccentricities to genre and cult classics. This year's festival promises to be better than ever with the U.S. premiere of Takashi Miike's "Lesson of the Evil" and a rare

series of appearances by international film icon Jackie Chan on June 10 and 11, followed by the largest retrospective of his films ever held in North America on June 23-27

Location: Walter Reade Theater
165 W. 65th St., (bet. Broadway & 10 Ave.)
New York, NY 10023
TEL: 212-875-5600 / www.lincolncenter.org

Japan Society
333 E. 47th St., (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL: 212-832-1155 / www.japansociety.org

Info: www.subwaycinema.com

June 15
"Ran" Screening With Tatsuya Nakadai Appearance
Museum of the Moving Image

Akira Kurosawa's career topping King Lear adaptation, *Ran* will be screening at the Museum of the Moving Image. *Ran* is among the screen's most enthralling Shakespeare adaptations and one of its great epics featuring furious and emotional battle sequences, and a bold, dramatic use of color. The legendary Japanese actor, Tastuya Nakadai, who performed the main role in the film and appeared in 5 Kurosawa films, will also be present for a Q & A after the screening. For more information, please visit the museums website

Location: 36-01 35th Ave.
Astoria, NY 11106
TEL: 718 784 0077
www.movingimage.us

Event

June 15
Fundraiser for Children of Africa at Japan Block Fair
Table For Two

Table for Two will be at this year's Japan Block Fair so come support a good cause while enjoying Japanese fare. Japan Block Fair is sponsored by Japanese companies in New York and the proceeds from food and drink sales will be donated for the school lunch of children in Africa. The activities of Table For Two aim to improve child poverty through the provision of a nutritious meal. This increases school attendance as well as academic levels, giving countries the ability to care for their children. The proceeds support Uganda, Rwanda, Ethiopia, Tanzania and Kenya school lunches. When you dine at Table For Two, you never dine alone

Info: tftny@gmail.com
TEL: 631-255-4134 / www.tablefor2.org

June 20-23
National Best Regional Foods Exhibition 2013
Mitsuwa Marketplace

Japanese grocery store Mitsuwa Marketplace will hold a special exhibition of famous food from Japan. Craftsmen will travel from Japan to provide the true Japanese taste, performing sales demonstrations from about 10 companies including sushi, ramen, sweets and fried food.

From Tokyo, Chibakiya Ramen's Kasennuma Kamome Shokudo Ramen will be offered. Kamome Shokudo is the name of a restaurant, originally from Miyagi Prefecture which was destroyed by the tsunami. Chibakiya's ramen chef recreated the flavor of the ramen. Now its taste can be enjoyed in the U.S. at this rare event. For the first time in three years, the popular Kurukuru Takoyaki from Osaka has returned to grill takoyaki fresh to order. From Kyoto matcha dessert shops, to Hokkaido's various delicacies of the sea, there is plenty to see and taste. Shuttle bus from New York will be free one way on June 20. Ramen opens at 11 am, other booths open at 9:30 am. Product exhibition venue will run until 7pm. Mitsuwa supermarket is open until 9 pm

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201 941-9113 / www.mitsuwa.com/english

June 27
Shochu Event
Uminoie

Uminoie is a peaceful restaurant serving small dishes and nostalgic home cooking with lots of heart. They will hold a Kurokirishima shochu event, the famous potato shochu of Miyazaki city in Kyushu Prefecture. While sipping on shochu at this all-you-can-drink event, enjoy perfectly paired all-you-can-eat platters of Kyushu dishes using agodashi. Agodashi is a broth made with dried flying fish as opposed to dried bonito and kanbu used in the common Japanese dashi. Enjoy the flavor of Kyushu at Uminoie. $35/person (tax and tip included). Reserve as soon as possible, limited to 25 people. Also on June 4, Fukumitsuya Brewery will come to Uminoie and serve their Kagatobi brand sake. Those who mention Chopsticks NY can enjoy a free glass of Kagatobi sake

Location: 86 E. 3rd St., (bet 1st & 2nd Aves.), New York, NY 10003
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Event Feature

June 13
"Koji :The Mother of Japanese Cuisine" Lecture

Marukome USA, Inc.

In collaboration with Marukome USA, Inc., Japan Society will be hosting a special lecture exploring the importance of koji as a foundation of Japanese cuisine on June 13. Koji, grains cultured with koji mold, is a fermentation starter for Japanese food such as miso, soy sauce and sake. Mixed with salt, it's called shio koji and is known to not only be rich in enzymes, but can also enhance the flavor of meat, fish and vegetables through a marinating process. In this lecture, participants will explore the importance of koji as a foundation of Japanese cuisine and also learn how to use shio koji to enrich flavors in daily cooking. The lecture will be followed by a cooking demonstration and tasting reception.

Location: 333 E. 47th St., (bet. 1st & 2nd Aves.)
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www.japansociety.org

Happenings

5th Annual Go!Go!Curry! Eating Championship
Go!Go!Curry!

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before advancing to the World Series Finals to be held in New York. For the preliminary rounds, participants must eat 2 walk-sized plates (small) of original curry the fastest. $55 curry gift certificate will be given to one winner randomly chosen from all qualifying round participants. In the final round, the winner is chosen based on the amount of curry plates eaten within a time limit. Runners-up will receive $55 curry gift certificate and a $200 gift card while the grand prize winner receives $55 curry gift certificate and a $500 gift card. Please see website for more details. New York Preliminary Rounds May 25, 30, June 5, 10, 15 at each GoIGoICurry location. World Series Finals July 6 in New York City

Locations: Times Square
273 W. 38th St., (bet. 7th & 8th Aves.), New York, NY 10018
TEL. 212 730 5555

Chelsea Stadium
144 W. 19th St., (bet. 6th & 7th Sts.), New York, NY 10011
TEL. 212 255-4555

World Trade Center Stadium
12 John St., (bet. Broadway & Nassau Sts.), New York, NY 10038
TEL. 212-406-5555

Washington Square Park Stadium
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Cho Cho San

This 5-year old authentic Japanese restaurant with an at-home atmosphere serves up creative and traditional dishes to locals and regulars in the heart of Greenwich Village. Customers mentioning Chopsticks NY Sunday through Thursday before 6:30 pm can get a 15% off discount (Valid until end of June). Be sure to try their popular Latin Heat Roll. They offer an all-you-can-drink nihonshu (sake) service for $10, spacious room and a variety of dishes with vegetarian and gluten free options.

Location: 15 W. 8th St., (bet. MacDougal St. & 5th Ave.)
New York, NY 10011
TEL. 212-473-3333 / www.chochosanrestaurant.com

Free Shipping on Snack Bars

SOYJOY

SOYJOY is an all-natural snack bar made of ground whole non-GMO soybeans and real fruit. It is available in 9 delicious fruit flavors, certified gluten-free and all bars are between 130-140 calories! Type in the code "CHOPNY" to receive free ground shipping when making a purchase on their website. Don't miss out on this opportunity to try this great on-the-go snack! Offer is valid thru July 31.

Info: http://us.soyjoy.com

Free Beer for Customers Ordering Ramen Teishoku

NATORI

NATORI, nestled in the East Village for 27 years, has always been known for its home style cooking and warm atmosphere. With new ownership, they renewed their menu and renovated while keeping their at-home, traditional Japanese style. Customers ordering the ramen teishoku (set meal) can get a free glass of beer (offer valid until end of June). Also recommended is their okonomiyaki and Chilean sea bass teriyaki meal. Natori can also hold parties and events for up to 20 guests.

Location: 58 St. Marks Pl., (bet. 1st & 2nd Aves.), New York, NY 10003
TEL. 212-533 7711

Free Vietnamese Iced Coffee for Chopsticks NY Readers

Paris Sandwich

Paris Sandwich features freshly made to order items including innovative Vietnamese appetizers, unique sandwiches or one of their famous baguettes hot from their hearth fired oven. Come visit any Paris Sandwich location and mention Chopsticks NY and spend $6 to receive a free Iced Vietnamese coffee. This is valid at anytime - breakfast, lunch and dinner thru June 30.

Location: 113 Mott St., (bet. Hester & Canal Sts.)
New York, NY 10013
TEL. 212-226 7221

213 Grand St., (bet. Mott & Elizabeth Sts.), New York, NY 10013
TEL. 212-226-3828

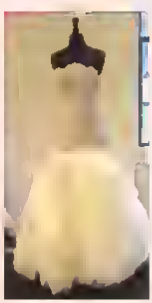
www.parissandwiches.com

Happenings Feature

YUMI KATSURA Spring 2014 "Tenshi" Collection Fashion Show

YUMI KATSURA International

The New 2014 YUMI KATSURA dress collection was presented at the YUMI KATSURA NY Show Room from Apr. 20-24. This year's theme was "Tenshi" and every dress was named after a star, like Aquila, Virgo, and Orion. Twelve new dresses were revealed, arranged with repeating vertical layers of luxurious sequins with voluminous drapes and soft textures featuring Japanese lace. YUMI KATSURA brand was established in Japan in 1964 and Yumi Katsura herself became a pioneer of Japan's leading bridal fashion industry. As a creator of the beautiful bridal scene, she has done shows in more than 20 major cities of various countries. In her 1981 New York collection, her silhouette dress inspired by the kimono train and trailing dress, was thereafter referred to as the "Yumi Line". Even 30 years later, her perfect style completes the dress and her masterpieces attract brides from around the world.



Location: 226 W. 37th St., (bet. 7th & 8th Aves.), 2nd Fl.
New York, NY 10018
TEL. 212-594-9480

Free Shampoo with Keratin Treatment
Salon Kinya

For May and June only Japanese salon Salon Kinya will hold a campaign to provide customers having a keratin treatment with a 250ml bottle of shampoo from Italian brand, Alfaparf, worth $18-22. Keratin treatments can make frizzy and damaged hair more manageable, silky and shiny. After keratin treatment, it is important to use hair care products that do not contain sulfuric acid. Alfaparf specializes in keratin treatments and aftercare products that are free of sulfuric acid. In addition, the conditioner is available for purchase offered from $24-28. For those with severe hair damage, a hair mask is offered from $28-48.

Location: 8 E. 41st St. 2nd Fl., (bet. Madison & 5th Aves.)
New York, NY 10017
TEL. 212-576-1117 / www.salonkinya.com

Cosme Straight Perm Special Price Offer and Free Treatment
Salon Vijin

Salon Vijin creates sophisticated looks that are technically precise. Cosme Straight Perm will be offered at a campaign price of $ 180 (Reg. $ 350). Compared to Japanese straight perms in the past, Cosme Straight Perm has a more naturally straight finish and gives hair a smooth texture and luster. For return customers of 4 months or less, retouch service (for roots) is offered at a special price of $150. First time Cosme Straight Perm customers will be given a free home care intensive treatment. The 20% offer for new customers cannot be applied to the Cosme Straight Perm but can be applied to the other menu services. Promotion offer until end of July.

Location: 22 E. 1st St., (bet. Bowery & 2nd Ave.), New York, NY 10003
TEL. 212-664-0664 (English) / 212 397-2222 (Japanese)
www.salonvijin.com

Beef Trifecta Ramen Discount
NiU Noodle House

Newly opened restaurant NiU Noodles serves up original noodles that are the creation of their world-class chef, specialized in the art of noodle making. The noodles are made fresh every day and cooked to perfection to satisfy your craving. Extensive menu offers a variety of dishes including dim sum. For Chopsticks NY readers only: Beef Trifecta Ramen will be served at $9.75 (Reg. $14). Don't forget to mention Chopsticks NY. The offer is valid through August 31.

Location: 15 Greenwich Ave., (bet. 10th & Christopher Sts.)
New York, NY 10014 / TEL. 212-488 9888
www.niunoodlemy.com

50% Off Massage Package
iOn Holistic Center

Holistic healing and relaxation place, iOo Holistic Center, will offer a 50% discount on their signature massage package during the month of June. The $68 package includes a 1-hour massage and 30 min herbal sauna in this place specializing in Japanese Shiatsu massage. The offer is applicable to first time customers only.

Location: 22 E. 49th St., (bet. 5th & Madison Aves.), 3rd Fl.
New York, NY 10017
TEL. 212-599-3443 / www.ioocenter.com

Karaoke Tournament
Japas 27

This July Japas 27 will hold a Team Karaoke Tournament with a cash prize of $1000. One team must consist of 5 members and entry fee is $ 100 per group ($ 20 per person). A free drink (up to $15 worth) will be given to each member on the day of the event. After the application deadline, matches will be randomly assigned. Matches are held every Sunday from 9-11 pm and there is a variety of benefits for teams that continue to win. Entry form can be found on the Japas 27 Facebook page. Participants should bring it along with the entry fee to Japas 27. Now accepting applications, deadline is May 31. For more information about the scoring methods and conditions, contact Japas 27.

Location: 366 3rd Ave., (bet. 26th & 27th Sts.), New York, NY 10016
TEL. 212 889-2329 / www.karaoke27.com

20% Off Cut, Color and Perm for New Customers
Salon Oasis

From consultation to after care advice, Salon Oasis strives to provide thorough haircut, color and perm services while also creating a pleasant atmosphere in a warm and comfortable space where customers can feel relaxed. Now until June 30, first-time customers will receive a 20% discount off of cut, color and perm services. Be sure to mention Chopsticks NY when you make an appointment.

Location: 170 Main St. 2nd Fl., Fort Lee, NJ 07024
TEL. 201 242 0554 / www.salon-oasis.net

Happenings Feature

Daishichi Brewery, Hakubai Restaurant and Baccarat Dream Collaboration

Daishichi Brewery

The luxurious sake pairing event, a collaboration from the Daishichi Brewery, Hakubai Restaurant and Baccarat, coordinated by Sake Discoverles took place at Hakubai in The Kitano New York last month. Five different sakes from the Daishichi Brewery were served in Baccarat's newest wine glass collection, Chateau Baccarat and paired with Hakubai's eight-course cherry blossom-themed kaiseki dinner. The event opened with a toast of Yuki Shibon followed by Daishichi Masakura, Daishichi Minowamon and Daishichi Kimoto Junmai Yamada Nishiki pairings as the course prepared by Executive Chef Yukihiro Sato progressed. The grand finale was perfected by the exquisite Myoka Rangyoku, a 5-6 year aged kimoto-style junmai daiginjo sake. During the dinner participants had an interesting opportunity to compare the difference in taste between sake served in the Chateau Baccarat collection and one served in a regular wine glass. The difference was quite distinctive and an enlightening experience. This rare event represented the finest of what the sake-pairing world has to offer and was an unforgettable experience for all who attended.

Info: Daishichi Sake Brewery Co., Ltd.
www.daishichi.com

Hakubai Restaurant
www.kitano.com/Dining/Hakubai

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